



Homemade Croutons

Description



It's taken me 46 years to make homemade croutons. I put croutons in the same category as homemade pie crusts. For years I've heard they are both easy to make. However, I always thought to myself why make them when I can buy a fairly good package of croutons and pie crusts at the grocery store. Things have changed now that I've actually tasted homemade croutons which weren't from a restaurant. I was at a bunko birthday party for a friend and Carrie Beth made a caesar salad with homemade croutons and shaved parmesan cheese on top. I also used to buy

shredded (not Kraft in a jar) parmesan cheese in a package. Now I buy the block of cheese and grate it myself. I fancy the big shavings. After I ate Carrie Beth's salad I literally craved those darn croutons. I couldn't stop talking about them. I did a little searching on the internet and found a few different recipes for homemade croutons. I used a combo of recipes. There really isn't much tweaking to be done when it comes to making croutons. There's only so much you can do. It's really very simple and a great way to use up any leftover Italian or French bread you may have. Trust me, after you've made homemade croutons I don't think you'll go back to the prepackaged ones. I put them in a salad and they would also be good on top of tomato or french onion soup.



Homemade Croutons

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Ingredients

- Italian seasoning to taste
- 1/2 cup olive oil
- 1/4 cup or more finely shredded parmesan cheese
- 1/2 loaf of Italian or French bread, a day old or more

Instructions

1. Cut bread into small cubes and put in a mixing bowl.
2. Toss bread with olive oil, Italian seasoning and parmesan cheese.
3. Bake at 300 degrees for approximately 25 min.

In keeping with the bread theme I thought I'd share another easy recipe that goes well with bread. As I get older I've been told I shouldn't eat as many carbohydrates, but I still love them. I try to cut back here and there, but I still occasionally enjoy a fresh loaf of Italian or French bread. I love the focaccia bread and dipping oil at Bravo restaurant that is served before your meal. My friend [Cathy](#) came up with this copycat recipe which tastes very close to their oil.

Dipping Oil

1 cup olive oil
2 tsp sun-dried tomato paste
2 Tbsp sun dried tomatoes
2 tsp dried Italian seasoning (or any combo of basil, thyme, rosemary!)

1 tsp finely minced garlic (or more! To taste)
salt & pepper to taste

To mix throw everything in a food processor or blender. Serve with the bread of your choice.

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