

Homemade Croutons

Ingredients:

- 3-4 c. bread, cubed (*any kind of bread will do*)
- 1/3 c. butter, melted (*you can also use olive oil*)
- garlic salt, *optional*
- your favorite seasonings, *optional*

Directions:

Preheat your oven to 400.

In a large bowl combine the bread crumbs and melted butter, toss well to coat.

Add in your seasonings and toss again to coat.

Spread the bread cubes evenly on a baking sheet.

Bake for 5-10 minutes until lightly toasted and golden brown. *You may need to stir them a little during baking.*

Let cool slightly and use them in your favorite salad, soup, or stew.

Store the unused croutons in an airtight container on the counter for 2-3 days or up to 7 days in the fridge.