

For Salads and Soups

Homemade Croutons



Ready in **30 minutes**

Serves **4-6**

Ingredients

- 6-8 cups of cubed day old baguette
- ¼ olive oil
- 1 tsp granulated garlic divided
- 1 tsp truffle zest divided

Preparation

1. Preheat oven to 350 degrees.
2. Place cubed bread in a plastic bag.
3. Add oil, ½ tsp garlic, ½ tsp truffle zest.
4. Twist top of bag and shake until oil and seasonings are evenly distributed.
5. Bake for 6 minutes. Take out of the oven. The bread will still be moist and fairly soft. Add the rest of the seasoning and mix well.
6. Return to oven for another 6 minutes.
7. Turn off the oven and leave the croutons in the oven until desired crunchiness. I left mine in about 20 minutes. This makes it very crunchy.

TIPS

If you'd like a more seasoned crouton, you can add ½ tsp of kosher salt and ½ tsp of onion powder. Other additional options are dill, rosemary, and oregano. I love the flavor of truffle zest and garlic, so I keep it simple. Play with it to find your favorite mix.

The drier and crunchier the croutons, the longer they'll last. Moisture can produce mold. Store your croutons in an airtight container. Shelf life is about one week.

Spiritual Message from this recipe

Some recipes need to be followed to the letter, but his recipe speaks of freedom to explore different spice blends. If your life has become bland, think about how you can spice it up. Go somewhere you've never been, learn a new language, take a dance class, meet new people. Variety is the spice of life!