



Homemade Croutons

- 1 loaf of bread (French, Italian, any)
- 1/4-1/2 cup Olive Oil
- 1 tsp. garlic salt
- 1/8 tsp. pepper

Directions

Preheat the oven to 250 degrees F.

Slice the bread into little cubes. Place the cubes in a large bowl.

In another small bowl, whisk together the olive oil, garlic salt, and pepper. If you would like your croutons to have other flavors, simply whisk in the desired spices.

Pour the flavored oil over your bread cubes and toss to coat. Make sure not to soak the bread. Just coat lightly.

Layout bread cubes in a single layer on a lined baking sheet.

Bake at 250 degrees for 15 minutes. After 15 minutes, flip croutons. Bake another 15 minutes. Remove and allow to cool. Serve in your favorite salad!