

Croûtons

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

Homemade croutons are nothing like store bought. Just make them once and you will see. They are a great way to add texture and flavor to a salad or even a nice way to garnish a soup.

Making Croûtons

Preheat the oven to 375°F or 190°C.

Remove the crust from the bread and slice into cubes. Mix the salt and melted butter together. In a medium bowl, pour half of the butter onto the bread and toss. Repeat with remaining butter and transfer to a baking sheet.

Toast the croûtons for about 10 to 15 minutes or until golden brown. Toss occasionally. Once finished, add a little salt to the croûtons while they are still hot. Set aside to cool completely before using.

Note: For croûtons with a little more flavor, add garlic, fresh herbs or even chilies to the melted butter before pouring it over the croûtons.

Step 1: Making Croûtons

- 1/2 cup unsalted butter
- 1 tsp kosher salt
- 2 cups diced bread