

Garlic Croutons

Ingredients

5 c Bread Cubes
2 T Unsalted Butter
2 T Olive Oil
2 clv Garlic (pressed)
1 T Parsley (finely chopped)
1/4 t Salt
1/4 t Ground Black Pepper
2 T Parmesan (grated)

Instructions

1. In a small sauce pan, combine: butter, olive oil, garlic, parsley, salt and pepper. Heat over medium heat until butter is melted. Stir to combine then set aside and let the flavors infuse into the oil while you chop your bread.
2. Cut your bread into $\frac{3}{4}$ " cubes. Transfer to large mixing bowl. Drizzle the seasoned olive oil and Parmesan over your chopped bread and toss until bread crumbs have an even coating.
3. Spread the bread in a single layer on a baking sheet and bake at 375°F for about 15 minutes until they are golden brown and crunchy. Serve these up with your favorite green salad.