

# ***Croutons***

**Not much we can say, other than these are freakishly delicious!**

- Servings - A good bit
- Prep time - 5 minutes
- Bake time - 10 minutes

## **Ingredients**

- Some stale bread
- Olive oil
- Garlic powder
- Dried parsley

## **Protocol**

1. Pre-heat oven to 400°F.
2. Cut up the stale bread into bite size cubes.
3. In a large mixing bowl, combine the bread cubes and olive oil so that the bread is lightly coated (not saturated).
4. Lightly sprinkle the cubes with some garlic powder and parsley to taste.
5. Line cubes on a baking sheet and bake for about 10 minutes or until lightly brown and crispy.
6. Serve over salad or soup and enjoy!