

Easy Homemade Croutons

Seriously, what's better than croutons?? We have literally everything you need in the market field to make THE BEST croutons ever. No joke! If you're gluten-free, that's no problem either - we have gluten-free bread in the field. Try this recipe and let us know how much more you enjoy even the simplest salad or soup. These will last around 3 days in an airtight container, or you can freeze them and give them a quick toast to thaw them out. You'll find they make a good snack on their own too. Check out our list of more ideas on the reverse of this card.

INGREDIENTS & DIRECTIONS

The Basic Recipe

Bread - preferable day old
Extra virgin olive oil
Sea salt

Optional ingredient ideas:

- Flavored olive oil instead of plain
- Fresh herbs of your choice, chopped - popular ones include basil, thyme, oregano, rosemary, sage
- Crushed fresh garlic
- Any dry seasoning blends you use for other recipes
- Change the type of bread you use - white, rye, wheat
- Grated cheese
- Curry powder
- Old Bay Seasoning



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DIRECTIONS

Turn on broiler of your oven or toaster oven.

Cut bread into cubes, as large or small as you prefer

Place the bread cubes into a large bowl and drizzle enough olive oil to lightly coat the pieces.

Add a generous pinch of salt and herbs

Using your clean hands or a spoon, toss the bread cubes around to coat all the cubes with the oil and seasonings.

Place under the broiler of your oven or toaster oven until lightly brown, taking care to turn them over to evenly brown.

Serving ideas:

Toss with fresh tomatoes and sliced onions, olive oil and make a bread salad - in Italy it's called panzanella and it's delicious!

Use on creamy soups like tomato or squash soups.

Make them larger and serve with dip.

Cut bread into slices so croutons are like toasts and serve on a cheese plate.

Throw some in with your scrambled eggs and they replace your side of toast (and maybe reduce your carb consumption!)

Make them sweet for puddings or desserts by seasoning with cinnamon (also great on their own).

Market Shopping List

- Bread (June-Oct) - Regular bread from Hartford Baking, Soleil & Suns and gluten free bread from Shayna B's
- Garlic (June-Oct) - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, CT Valley, Oxen Hill, Riverview, Wayne's Organic
- Grated Cheese (June-Oct) - DiFiore Ravioli Shop
- Olive Oil (June-Oct) - Ariston, Capa di Roma
- Herbs (June-Oct) - Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin', Oxen Hill, Riverview, Wayne's Organic
- Seasonings (June-Oct) - Skeleton Key BBQ, Hydeville Sugar Shack; Guest Vendor - Bayberry Meadow Herbs