



Seasoned Croutons

Use these croutons in [Sausage Stuffing](#) or other stuffing recipes for extra flavor, or in salads and soups.

Ingredients

- 1 loaf [Pamela's Artisan/Nut Flour Bread](#), [Pamela's Amazing Bread](#) or [Pamela's Artisan White Bread<http://magento-513015-1628136.cloudwaysapps.com/artisan-white-bread/>].
- ½ cup olive oil
- 1 tsp salt
- 1 tsp granulated onion
- ½ tsp black pepper
- ½ tsp ground celery seed
- 2 tsp dried sage
- pinch of cayenne (Optional)

Directions

Make loaf of bread and let sit out overnight unwrapped. This recipe makes 11 cups of finished croutons, using a full 4 x 8-inch loaf of bread. You need 4 cups of finished croutons for the GF Sausage Stuffing recipe. Extra croutons can be stored air tight and in a dark cool place for later use.

Mix oil with all the spices and set aside.

Cut bread into ¾-inch thick slices. Then cut stacked slices, three at a time, vertically and horizontally, to form ¾-inch bread cubes. Once all cut, toss half the bread cubes in a large bowl. Drizzle 1 or 2 TBSP seasoned oil over cubes and mix well. Drizzle another TBSP over oiled cubes so they will be well-covered with seasoning. Toss until an even coating has formed. Spread oiled cubes on a cookies sheet. Repeat with second half of bread cubes.

Bake at 350° in center of oven for 15 minutes. Remove from oven, toss well again, and return to bake for another 10 minutes or so, for a total of about 25 minutes. Remove sheet pan from oven and cool on rack. Croutons will get harder when totally cool. Test when totally cool; if not really hard and crunchy, or if using for stuffing, toast a second time for 10 to 15 more minutes. Taste the croutons; if you want more seasoning, brush with additional seasoned oil, mix well before the second toast. Croutons will be dark in color if using bread with nut flour.

Leave in open container 2 or 3 days for total drying before storing in an air tight container in a dark and cool place for up to 2 to 3 months.

Chef's Note: The Sausage Stuffing will use about half a loaf's worth of croutons. Skip the second toasting for crisp, but not hard, croutons for salads and soups.

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