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## Garlic Butter Croutons

### Ingredients

4 tbsp. unsalted butter

1 tsp. sea salt

2 cloves garlic, minced

1 loaf French stick and/or pumpernickel loaf cut into cubes  
(slightly stale bread is best)

### Instructions

Preheat oven to 350°

Melt butter over medium heat in a large sauté pan. Add garlic and sea salt when butter is melted; cook and stir for 1 minute.

Add bread cubes and toss to coat, making sure the cubes are coated on all sides.

Place on parchment paper on a baking sheet.

Bake for 15 to 20 minutes or until crisp and dry, turning once or twice. Check frequently to prevent burning.

Let cool before serving.

