



Crispy Rye Croutons

Heat oven 225°C (400°F). Cut bread into slices, place on baking sheet. Combine garlic, butter and herbs, spread over bread slices. Bake approximately 6 minutes or until crisp. Cool and cut into large cubes.

If not using right away, store croutons for a few days in an airtight container.



Enjoy as a snack or in salads — they are wonderful as an appetizer with olives and assorted cheeses!

Ingredients:

- 1 loaf rye bread
- 3 cloves garlic, minced
- 1 cup butter, softened
- 2 tbs. dried herbs
(any variety, if desired)

Recipe by Chef Anna

Makes: approx. 4 cups

Puustelli