

BREADS AND SWEET DOUGHS No.D 016 01
GARLIC CROUTONS

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
49 cal	4 g	1 g	3 g	8 mg	77 mg	11 mg

Ingredient

BREAD,WHITE,STALE,SLICED
BUTTER,MELTED
GARLIC CLOVES,FRESH,MINCED

Weight

2 lbs
12 oz
1/8 oz

Measure

1 gal 2-1/2 qts
1-1/2 cup
1/4 tsp

Issue

Method

- 1 Trim crusts from bread; cut bread into 1/2-inch cubes.
- 2 Place bread cubes on sheet pans. Brown lightly in 325 F. oven, about 20 to 25 minutes or in 375 F. convection oven for about 6 minutes on high fan, open vent.
- 3 Melt butter or margarine; blend in minced garlic. Pour mixture evenly over lightly browned croutons in steam table pans; toss lightly.

Notes

- 1 In Step 1, 2 lbs bread will yield about 1 gallon lightly browned croutons.