

## PARMESAN CROUTONS

Yield 100

Portion 8 Croutons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
55 cal	4 g	1 g	4 g	9 mg	105 mg	31 mg

**Ingredient**

BREAD,WHITE,STALE,SLICED  
 BUTTER,MELTED  
 CHEESE,PARMESAN,GRATED

**Weight**

2 lbs  
 12 oz  
 5-1/4 oz

**Measure**

1 gal 2-1/2 qts  
 1-1/2 cup  
 1-1/2 cup

**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, 20 to 25 minutes or in 375 F. convection oven, 6 minutes on high fan, open vent.
- 3 Melt butter or margarine; blend in grated Parmesan cheese. Pour mixture 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.