

Homemade Croutons

Ingredients

- 6 slices stale bread
- ¼ cup vegetable oil or melted butter
- 1½ teaspoon garlic powder
- ⅛ teaspoon salt
- 1 teaspoon dried parsley (optional)



Directions

1. Preheat oven to 350°.
2. Mix oil or butter, garlic powder, salt, and parsley flakes until powder is dissolved and mixture is clump-free.
3. Toss mixture with cubed bread in a medium bowl until cubes are evenly coated.
4. Spread coated bread cubes on a cookie sheet in a single layer.
5. Bake for 30 to 40 minutes, stirring occasionally, until dry, crispy, and golden brown.

As-You-Like-It Breakfast Casserole

Serves 10-12

Ingredients

- 8 eggs
- 2 cups grated low-fat cheddar cheese
- 2 cups low-fat milk
- ⅛ teaspoon salt
- ⅛ teaspoon pepper
- 6 slices stale bread, cut into cubes

Additions (choose two or three):

- 1 cup corn (cooked or frozen)
- ½ cup chopped broccoli
- ¾ cup sliced mushrooms
- ¼ cup sliced green onions or chopped onions
- 1 cup cubed ham

Directions

1. Preheat oven to 350°.
2. Beat eggs in large bowl. Mix in milk, cheese, salt, and pepper.
3. Add the bread and carefully stir just until all bread is moistened.
4. Add additions.
5. Pour into casserole dish and bake for 90 minutes until top is browned and center springs back when touched with no liquid present.
6. Cool for 10 minutes before serving.

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