

# Garlic Parmesan Croutons

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## **Ingredients**

6 cloves garlic – pressed OR crushed OR minced  
3 Tbls. butter OR margarine  
1 cup extra-virgin olive oil  
8 cups cubed day-old bread  
1/2 cup grated Parmesan cheese  
2 Tbls. chopped fresh thyme OR 1 1/2 tsp. dried thyme  
1 tsp. salt  
1 tsp. coarse ground black pepper

## **Directions**

In a small skillet, sauté garlic in butter until golden; remove from heat; stir in oil.

Place the bread in a large bowl, pour garlic mixture evenly over all, cover, and toss to coat.

Sprinkle Parmesan, thyme, salt, and pepper over bread, cover, and toss to coat.

Spread croutons evenly on a baking sheet and bake in a 250 degree oven for 30-45 minutes, until crisp and golden.