

Quick Garlic Croutons

Makes: about 2½ cups (625 mL)

Preparation time: about 25 minutes

Nine ½-inch (1-cm) slices of a large baguette or 12 slices of a thin baguette

2 tbsp (25 mL) extra-virgin olive oil

1¼ tsp (6 mL) crushed garlic

Pinch of salt

1. Position rack in the lower third of the oven and preheat to 350 F (180 C.)
2. Toast the baguette slices very lightly in a traditional toaster or toaster oven. Allow to cool.
3. Mix the oil, garlic and salt together in a small bowl. With a pastry brush, brush both sides of the toast with this mixture, and then cut the slices into ½-inch (1-cm) cubes.
4. Transfer the cubes to a rimmed baking sheet and bake until they are golden brown and crispy, 10 to 15 minutes, turning once. Allow to cool completely before using. Store any leftovers in an airtight container for up to 5 days.