

Infused French Bread Croutons

This recipe makes 1 Medium size Freeze dryer tray*

Link to Video Here [Live Life Simple's: Infused French Bread Croutons](#)

Ingredients:

Approx. 10 slices French Bread
4 Cup Broth
Salt, garlic salt. Pepper (to taste)



Directions:

1. Dice up slices of bread into small pieces. It's helpful to fill up the tray first with bread pieces and then move onto the next steps. Fill the tray with bread because they will shrink later in the recipe
2. Cover the bread pieces with 4 Cups of broth of your choice
3. Season evenly with Oregano, Basil and/ or seasoning of your choice
4. Cover trays with tray lids and pre freeze before freeze drying
5. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 22 hours

Rehydration: not recommended



www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray