

# CROUTONS

07/09/2014

**Yield:** 1 pound

**Shelf Life:** 2 days

**Equipment:** Pre-heated 350° convection oven, half sheet tray, scale, large mixing bowl, microwave, measuring spoons, 1/6 pans with lids

## Ingredients

**1 pound Croutons**  
**8 wz. REAL Butter**  
**2 TBL Taste Buds Chicken Rub**

## Procedure

1. Weigh out the croutons into a large mixing bowl.
2. Weigh out the REAL butter, then use the microwave to fully melt the butter.
3. Pour the melted butter over the croutons, and used gloved hands to toss until evenly coated with the butter.
4. Spread the croutons into a single layer on a half sheet tray.
5. Bake in a 350° oven for **6 minutes. Set a timer.**
6. When the timer sounds, remove the croutons from the oven, and return them to the mixing bowl.
7. Sprinkle the Chicken Rub evenly over the croutons, and used gloved hands to toss until evenly coated with the Chicken Rub.
8. Place the half sheet tray on a cooling rack, and allow to cool to room temperature.
9. Transfer to a 1/6 pan, and store at room temperature.
10. Label, Date, and Rotate.

C: Golden brown; 1/2" x 3/4" cubes, no crumbs or broken pieces

T: Dry; Free-flowing; Not stale

F/A: Toasted, buttery bread crumb with slight herbal flavor

HR: 1/6 pan; Room temperature

SL: 2 days