



## *Garlic Croutons*



### **Ingredients**

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- 1 Long French Baguette (Cut Into Bite Size Pieces)
- ¼ C. Butter (Melted)
- ¼ C. Vito & Joe's Extra Virgin Olive Oil
- Garlic Paste (From 6 Cloves of Garlic)
- 1 T. Salt
- 1 T. Freshly Ground Black Pepper

### **How to Prepare**

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Preheat Oven to 400°. In medium bowl mix Vito & Joe's Extra Virgin Olive Oil and butter together. Add garlic paste, ¾ T. Salt, and ¾ T. black Pepper. Drizzle mixture over the bread pieces. Spread out on a cookie sheet in an even layer. Bake for 10 minutes. Remove from oven and sprinkle with remaining salt and pepper.

*Bon Appétit!*