Spicy Croutons

Description

You guys are probably wondering what I'm up to seeing as how croutons are usually what you add last to your soup or salad, not first. Yet seeing as how these bad boys are homemade, I wanted y'all to have the recipe for them first. That way these toasty little nuggets of goodness will be ready and waiting to spice up your soup not the other way around. I don't know about you guys but once my food is ready I'm not one to wait around for anything else to be done.

All you will need to make these croutons are four easy ingredients, Zatarain's Creole Mustard (which you should be able to find in your local grocery store), cayenne pepper, Cajuns Choice Creole Seasoning and French bread. If these ingredients are not already staples in your pantry, trust me the will be from now on.

Summary

Yield: 1
Source: Eat Laugh Surf
Prep Time: 20 minutes
Category: Breads
Cuisine: American
Tags: new pdf

Ingredients

- 1 1/2 cup cubed french bread
- 6 tsp Zatarain's Creole Mustard
- 1/4 tsp cayenne

Instructions

Preheat oven to 350 degrees.

Cut the bread into bite sized cubes then place them on a cookie sheet already sprayed with butter.

Place 6 teaspoons of mustard throughout the bread cubes and then with your hands coat all of the bread cubes with the mustard.

Sprinkle with cayenne and toss the cubes a few times more to make sure that they are all covered.

Bake at 350 degrees for approx. four minutes, toss and flip.

Place back in the oven for approx. three more minutes, salt with Creole seasoning for a little kick and bake a couple more minutes or until the croutons are golden and crunchy.

Serve and enjoy!