

# How to Use Extra Bread

## Tips & Tricks

Excess bread can be frozen or dried. Dry bread by breaking into small cubes and allowing to sit in exposed air for a day or two.



## Creative Eats

**Breadcrumbs** - Crumble dried bread. Mix with seasonings and use in recipes (i.e. meat loaf, black bean burgers, etc.)

**Bread pudding** - Combine dry bread cubes with eggs, milk, sugar, vanilla, and cinnamon. Bake at 350°F for 45-60 minutes.

**Croutons** - Butter bread, cut into cubes, and bake at 350°F for 15 minutes. Use as topping on salads or soups.

# Homemade Stuffing

## Ingredients

- ½ cup butter
- ¼ cup olive oil
- 2 cups chopped celery
- 1 cup chopped onion
- 2 teaspoons dried thyme leaves
- 1 ½ poultry seasoning
- 1 teaspoon salt
- ½ teaspoon black pepper
- approximately 12 cups dry bread
- 4 cups chicken or vegetable broth

## Directions

Preheat oven to 375°F. Melt butter and olive oil in large skillet on medium heat. Add celery and onion: cook and stir 5-8 minutes, until fragrant and lightly cooked. Stir in thyme, poultry seasoning, salt and pepper. Place bread cubes in large bowl. Add celery mixture and broth; toss gently until well mixed. Spoon into lightly greased 13x9 baking dish. Bake 35 minutes or until heated through and the top is lightly brown.

### To Make Bread Cubes for Stuffing:

1. Preheat oven to 250°F
2. Cut bread into ½ to ¾ inch cubes, leaving crust on. Spread into an even layer on two baking sheets. Leave enough space so the pieces are in one single layer
3. Bake 50-60 minutes, until bread is lightly toasted and dry throughout. Rotate pans halfway through baking time. Let bread cubes cool completely.

## Extension

**UtahState**University.



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