

# 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 over 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

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