



Herb Seasoned Sourdough Breadcrumbs

Recipe from Julia Estrada of Bread and Basil

MAKES: ABOUT 4 CUPS OF BREAD CRUMBS TIME: ABOUT 1 HOUR

Bread never needs to go to waste. It can be turned into so many things. For this recipe, use some good-but-stale bread. About half of a large loaf is the quantity I used, but the recipe is easily adjustable so feel free to scale up or down to the quantity of bread you want to use up. If you cool the breadcrumbs completely on the tray and seal them in an airtight container, they are shelf-stable for at least a couple months. I suggest grinding them into whatever consistency you think you'll use most. I like coarser bread crumbs for sprinkling on top of soups, salads, pastas, and other dishes such as roasted vegetables, but a finer crumb works better for breading things like fish and chicken. My final word of advice is to not rush the baking process. You want the crumbs to be fully dried before you remove them from the oven. The level of browning is up to you, but any residual moisture in the crumbs will cause a whole batch to go soggy if you want to store them long-term.

INGREDIENTS:

- *5 cups of sourdough bread cubes, roughly torn or cut into 1 inch pieces (stale bread is great here but not a necessity)
 - 1/4 cup extra virgin olive oil
 - *2 tablespoons of fresh, hearty herbs, such as thyme, rosemary, and sage
 - *1-2 teaspoons garlic powder, to taste
 - Zest of one large lemon (optional)
 - *1 1/2 teaspoons kosher salt, or more to taste
- *Ingredients available seasonally from your local Greenmarket*

METHOD:

1. Preheat the oven to 375°F. Line a large baking sheet with parchment paper or foil.
2. Pulse the bread crumbs in the bowl of a food processor until they are coarse or fine crumbs, depending on preference. Work in batches to ensure all pieces are processed evenly. You should end up with about 4 cups of crumbs. Set aside.
3. In a large bowl, stir together olive oil, herbs, garlic powder, lemon zest if using, and salt. Add bread and stir to coat crumbs thoroughly and evenly. Tip: rubbing the pieces between your hands helps infuse the herb and lemon zest flavor more fully.
4. Spread crumbs on baking sheet to form a single layer. Bake until the crumbs are completely dried out and reach your desired color, anywhere between 15-30 minutes, stirring every so often. The difference in baking time depends on how stale your bread was to begin with; more moisture = longer cooking time. Keep an eye on



the crumbs towards the end of 15 minutes and monitor occasionally until done. Taste and add any additional salt desired at this time.

5. Cool crumbs completely on baking sheet. Use immediately or store in an airtight container for up to 2 months in the freezer. If needed, re-crisp in a 375°F oven prior to serving.

Note: to scale this recipe up or down, I like to keep a ratio of about 1 tablespoon EVOO per cup of crumbs. Adjust seasonings to taste.

Here's just a few ideas for how to put these breadcrumbs to delicious use!

1. Use breadcrumbs to coat chicken for delicious chicken tenders.
2. Top a sheet pan of roasted vegetables with bread crumbs for an instant upgrade.
3. Use homemade breadcrumbs in meatballs or stuffed peppers, a hearty winter meal.
4. Top creamy soups like butternut or leek & potato with bread crumbs for a texture contrast.
5. Toss coarse breadcrumbs into a salad for a crunchy treat.

GARLIC PARMESAN ROASTED CARROTS

from cafedelites.com

Panko breadcrumbs add a crunch to this side dish. Easy to throw together with simple ingredients. Sprinkle on some parsley or your favorite herb.

Ingredients

- *2 pounds (1kg) carrots, washed and halved
- 1/4 cup olive oil
- *4 large cloves garlic, minced (1 tablespoon minced garlic)
- *1/4 cup grated aged cheese
- 2 heaping tablespoons bread crumbs
- Salt and pepper, to taste
- *Fresh chopped parsley or other herb, optional
- * Ingredients seasonally available at your neighborhood Greenmarket.

Instructions

1. Preheat oven to 200°C | 400°F and spray a baking sheet with cooking oil spray.
2. Arrange carrots on sheet. Pour over the olive oil, then add the garlic, parmesan, bread crumbs, salt and pepper. Toss all ingredients together to completely coat the carrots. Spread out and bake for 20 - 25 minutes, or until tender. Toss with a spatula half way through.
3. Remove from oven and serve immediately. Top with fresh parsley if desired.