

**Garlic croutons for salad**

 Yield: 1 gallon

**Ingredients:**

White bread for croutons 8 pcs.

oil 1cup

Garlic powder 3 teaspoons

Kosher salt 2 teaspoon

Black pepper, freshly ground 1/2 teaspoon

Paprika 1 teaspoon

**Procedure:**.

 Step 1: measure & mix all ingredients

 Step 2: Trim the bread crust and cut the bread into a small dice ½”. Place the cut bread cubes on a cookie sheet. Place cookie sheet in hot oven for 5-10 minutes until bread is lightly toasted. Remove from the oven.

 Step 3: store in containers

 Reserve the croutons.

**Cost Analysis:**

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| --- | --- | --- | --- | --- | --- |
| Ingredient: | unit | Price per case/unit | Price per pound | Cost per ounce | Cost per recipe |
| White bread for croutons | 1 unit | $25.44 |  |  | $0.53 |
| Fryer oil | 1 teaspoon | $22.00 |  |  | $0.006 |
| Garlic powder  | 3 teaspoons | $15.25 | $3.05 | $0.19 | $0.11 |
| Kosher salt | 2 teaspoon | $26.50 | $0.74 | $0.05 | $0.02 |
| Black pepper, freshly ground  | 1/2 teaspoon | $45.00 | $9.00 | $0.56 | $0.05 |
| Paprika | 1 teaspoon | $16.00 | $3.20 | $0.20 | $0.03 |
|  |  |  |  | Total | $0.746 |