



Greenmarket Recipe Series

Homemade Bread Crumbs

Homemade breadcrumbs are simple to make, and are the perfect reconfiguring of stale bread. Not to mention, they are MUCH tastier than the store bought variety.

Recipe from thepairiehomestead.com

INGREDIENTS

*Dried out Bread

*Optional seasoning and spice blends: dried basil, oregano, and parsley for an Italian blend, or rosemary, thyme, and sage... Get creative!

**Ingredients available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

To dry bread naturally:

Let bread sit on a plate or unsealed ziplock bag in the fridge for a week.

If not dry enough:

1. Cut the desired bread into cubes—1" to 2" is about right.
2. Spread the cubes in a single layer on a baking tray.
3. Bake in a 350 degree oven for 10 minutes. Check and stir.
4. If not sufficiently dry, continue baking and checking at 10 minute intervals until most of the cubes are hard and crunchy. Watch closely for burning.
5. Remove from the oven, and allow to cool slightly.
6. Transfer the dry cubes to a food processor and process until breadcrumb stage is reached.
7. Store the finished crumbs in the fridge in a sealed container. They should keep quite a while.

A Note:

- If you find that your finished breadcrumbs are still a little too moist, spread them back out on a baking sheet, cover loosely with a towel, and leave out on the counter for a couple of hours. Or, place them back in the warm, but turned off oven (if you used the first method), and allow the residual heat to remove the rest of the moisture.

Greenmarket is a program of GrowNYC, a 501(c)3 environmental nonprofit organization. GrowNYC serves 3 million New Yorkers each year, providing opportunities to make NYC truly livable - a place where every person can enjoy a healthier life.

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