

# How to Make Seasoned Breadcrumbs

*This free How To tip sheet was produced by the Cheapskates Club – [www.cheapskates.com.au](http://www.cheapskates.com.au)*

Using bread crusts and stale bread to make breadcrumbs isn't new, Cheapskaters have been doing it well since bread was invented, as a part of their waste not, want not attitude. Fresh breadcrumbs are lovely to coat sausages, rissoles and schnitzels as they crisp up beautifully when fried. But occasionally a recipe calls for dried and seasoned breadcrumbs, similar to the ones you buy from the supermarket. They are not expensive to buy, but why spend that money when you can make them yourself just as easily as you can fresh breadcrumbs.

This recipe works best with stale or day old bread. Use bread crusts, sliced bread, bread rolls, bread sticks, and baguettes - whatever you have at hand. And they can be white, wholegrain, multi-grain, rye, again whatever you have at hand.

Play with the proportions of seasonings by either increasing or decreasing quantities to suit your tastes.

## Seasoned Breadcrumbs

### Ingredients:

Approximately half a loaf of bread, cut into 1cm cubes  
3 tsp rock salt  
1 tsp freshly ground black pepper  
6 sprigs fresh thyme, leaves pulled and chopped  
1 sprig fresh rosemary, leaves pulled and chopped  
3 sprigs fresh sage, leaves picked and chopped  
1/4 cup olive oil

### Method:

Pre-heat oven to 180 degrees Celsius. Place the bread cubes onto a baking sheet. Combine the salt, pepper, thyme, rosemary and sage together. Sprinkle evenly over the bread. Drizzle with the olive oil. Using your hands gently toss the bread and herbs until the bread is evenly coated in the oil. Bake until the bread is golden brown, tossing every five minutes, for 20 minutes. Remove from the oven and leave them on the baking sheet to cool. When the croutons are completely cold, tip them and the herb crumbs into a food processor. Process until the mixture resembles breadcrumbs.

Store in an airtight container in the pantry for up to six weeks. Be sure the crumbs are completely cold and dry before storing or they will sweat and go stale.

These crumbs can be used to make a delicious stuffing for poultry or rolled lamb.

If fresh herbs are not available, use dried herbs and adjust the quantities to taste.

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and energy and still have fun!  
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