



BEER BREAD CROUTONS

5 slices **Cheesy Garlic Beer Bread**

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

2 Tbsp. butter

In a fry pan over medium heat, heat **Fresh Harvest Garlic Olive Oil** and butter. Add cubed bread and sauté until light golden brown. Top up your soup or salad.



- Cheesy Garlic Beer Bread
- Fresh Harvest Garlic Olive Oil