

# Tuscan Bread Crumbs

Amount	Measure	Ingredient - Preparation Method
3	slices	thick cut white bread - crusts removed
1/2	cup	Parmesan cheese - freshly grated
1 3/4	teaspoons	garlic powder
3/4	teaspoon	freshly ground white pepper

Tear the bread into pieces and put in the bowl of a food processor with metal blade. Pulse until bread is ground into fine crumbs. You will have about 1 cup.

Transfer crumbs to a small bowl. Add cheese, garlic powder and pepper and mix well. You can freeze for up to one month.

Yield: "1 1/2 cups"