

You will need: an oven-safe frying pan or a frying pan and a baking dish, three slices of crusty white bread such as *pain au levain*, butter or cooking oil, one minced garlic clove, salt and pepper, finely chopped fresh herbs such as parsley or thyme (optional)

Step
1

Heat the oven to 425 degrees Fahrenheit (it will take at least 20 minutes to warm up).

Step
2

Cut the bread into cubes.

Step
3

Place a **knob of butter** or some oil in the frying pan over medium-high heat.

Step
4

Once the butter is melted or the oil is heated, add the **garlic** and season with **salt and pepper**.

Step
5

Add the **bread cubes** and stir to coat. **Turn off the heat** and **season** with more salt and pepper.

Step
6

Transfer the frying pan to the oven; if you're not using an oven-safe pan, put the bread cubes in a baking dish and put that in the oven. **Cook for 10 minutes** or until browned. Fold in fresh herbs (if using).

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at www.chow.com/stories/11791.