

The background of the entire page is a photograph of bread. At the top, a whole loaf of bread is visible, slightly out of focus. Below it, two slices of white bread are shown in sharp focus, one overlapping the other. The bread has a golden-brown crust and a soft, porous interior. The text is overlaid on this image.

xCentric Ideas

Fresh Bread?
Stale Bread?

Bread has never been so
exciting before!

Recipes & photos from the Internet &
Magazines

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Are your bread rolls dried out, rock-hard and useless?

Think again!

Cut slices halfway through and it turns into a dinner menu- or place-name holder.

Use an old, stale bun – and stick in your party kebabs.





www.mysocalledlyf.blogs.friendster.com

Stale Bread Griddle Cakes

1 cup stale bread, crust removed
1 ½ tsp baking powder
1 egg, lightly beaten
2 tsp sugar
½ cup milk
½ tsp salt
¾ cup flour

Soak stale bread in cold water. When the bread is soft, wrap in cheese cloth and wring out the water.

Mix all ingredients together thoroughly. Drop in small cakes upon a hot well oiled griddle.

When the cakes are bubbling, they should be brown underneath and ready to turn, to brown the other side.

Serve with butter, honey/jam and crispy bacon.



Breakfast Strata

3 eggs
stale bread, cut into small cubes (about 2 cups)
splash of milk or cream
some sliced onions
assorted veggies (peppers are good if you have any) (1 cup in all)
assorted cheeses (shredded) (1/2 cup)
salt and Pepper
herbs (optional)

Sauté the onions and veggies together. Set aside.
Beat the eggs together with cream/milk, salt and pepper.
Coat a gratin dish with non-stick spray. Layer with veggies, then
bread cubes.

Pour the egg mixture over the bread cubes so that it soaks into the
bread. Top with the shredded cheese and herbs, if using.

Bake at 180 oC for 15-20 minutes, till egg is cooked (knife should
come clean) and cheese is golden.



www.eggs.ca

Egg in bread basket

- 1 slice whole wheat bread
- 2 tsp butter
- 1 tbsp salsa
- 1 egg
- 2 tsp chopped green onion
- 2 tsp chopped green pepper
- 1 tbsp shredded Mozzarella cheese

Trim crust from bread; discard or save crust for another use.

Spread one side of bread with butter. Place butter-side down in large custard cup or ramekin (about 1 cup/250 ml size). Spoon salsa onto bread. Crack egg on top.

Sprinkle green onion, green pepper and cheese over top. Microwave on HIGH until yolk is cooked as desired, about 1 to 2 minutes.

Variations: • smoked salmon or herb cream cheese, diced green onion, chopped fresh dill •chopped ham, Swiss cheese.

Cheese dip



www.kidskuisine.com

500g mature Cheddar cheese
1 can All Gold Mexican Tomatoes
¼ cup milk (optional)

Cube cheese and place into a medium size pan. Heat on low. Add milk and Mexican Tomatoes. Heat until warm. Take a round bread and cut out a hole deep enough to pour in cheese dip and serve.

Pumpnickel Bread Dip

1 cup mayo
2 cups sour cream
1 envelope vegetable soup mix
1 can water chestnuts, chopped
3 green onions, chopped
½ cup chopped red peppers
2 loaves pumpnickel bread
1 ½ packages of frozen spinach
(drained and chopped)



www.grouprecipes.com

Mix mayo, sour cream, and soup mix. Stir in water chestnuts, onions and red peppers. Squeeze extra water out of spinach. Stir spinach into mixture.

Cut the top off one loaf of bread, and slice down around the edge (almost to the bottom) scoop out the middle to form a big bowl.

Place the dip in the bowl and cut the remaining bread into cubes for dipping.



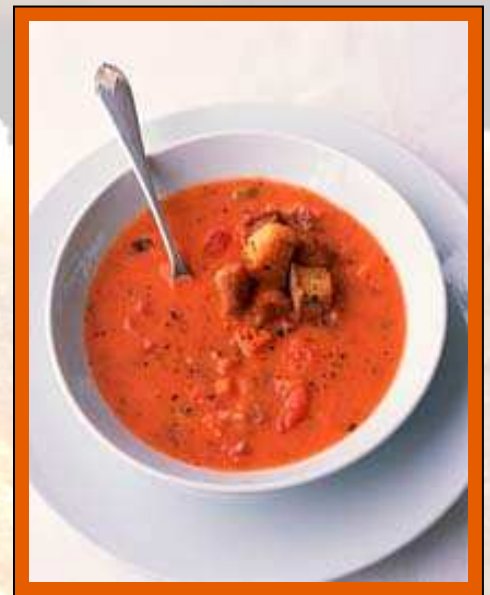
Ajo Blanco (grapes, garlic & bread soup)

- ¼ cup blanched almonds
- 6 cloves garlic peeled - keep whole
- 3 tbsp sherry vinegar
- ½ cup white seedless grapes
- 2 pieces day old French or Italian bread - crust removed
- ¼ cup extra virgin olive oil
- 3 cups water - very cold
- salt and pepper to taste
- 12 extra grapes for garnish

Soak the bread in the cold water. Place almonds and garlic in food processor and blend until very fine. Add sherry vinegar and grapes and bread and blend until smooth. With machine running, drizzle in the olive oil first and then the water. Strain in a soup tureen and season pretty aggressively. Garnish with grapes and serve with shrimp kebabs.

Tomato & Bread Soup (Pappa al Pomodoro)

- olive oil
- black pepper
- vegetable broth
- garlic, smashed
- stale bread
- fresh, ripe tomatoes, coarsely chopped
- fresh basil, chopped



Soak the stale bread in a bowl of broth while you brown the garlic in olive oil over medium heat. Turn the heat to high and add the tomato, skin and all, to the pan. Cook over high heat, stirring slowly, and then add the basil.

When the tomatoes have cooked for a while and have a thick consistency, take the bread out of the broth, squeeze and shred it into the tomatoes and basil. Serve in warm bowls and toss with additional olive oil. Sprinkle generously with freshly ground pepper.



www.find.myrecipes.com

Frosted party sandwiches

- 1 cup chicken & mayo mixture
- 12 whole wheat bread slices, crusts removed
- 1 cup egg & mayo mixture
- 1 tub chive-and-onion cream cheese
- 1 package cream cheese, softened
- 2 tsp milk

Spread 1/3 cup chicken & mayo evenly on 1 side of 3 bread slices.
Stack chicken-mayo-topped slices; top with 1 bread slice.
Repeat procedure with 4 more bread slices spread with egg & mayo mixture.

Beat cream cheeses and milk at medium speed with an electric mixer until smooth. Spread evenly over top and sides of each stack. Cover and chill at least 1 hour or up to 24 hours. Garnish chicken & mayo sandwich with celery leaves and the egg & mayo sandwich with paprika.



www.blogs.ebay.com

Tuna Ghost Sandwiches

1 ghost cookie cutter Or different shape of your choice

1 can solid tuna fish, packed in water

3 tbsp mayonnaise

1 tsp fresh lemon juice

1 celery stalk, finely diced

14 slices white sandwich bread

14 raisins

Drain water from tuna and place in small mixing bowl;
break the tuna into small pieces with a fork.

Mix in the mayonnaise, lemon juice, and celery.

Cut the bread slices with a cookie cutter into the shape of a ghost.
Spread 7 slices with the tuna mixture and cover each with a second
slice of bread.

Use the raisins to make the eyes on each sandwich.



www.lucullian.blogspot.com

Fried egg and bread salad with mozzarella and gherkins

1 egg
1 slice of stale bread
10 small gherkins
½ mozzarella
chopped parsley
vinegar
pepper
salt
olive oil

Dice the bread and fry it in some oil, let them drip off the excess fat on kitchen towel paper. Use the same oil when you fry the egg. Cut the fried eggs into pieces and put them in a bowl together with the bread and the diced mozzarella.

Whisk salt, pepper, vinegar, olive oil and the chopped parsley and pour it over the salad.



Tirit - Turkish dish

day-old bread, cut in chunks
feta cheese, crumbled
green onion, chopped
parsley, chopped
beef broth or stock, hot

Place the bread slices in a bowl. Sprinkle the green onion, parsley and feta cheese on top.

Pour some hot beef broth and wait until the bread soaks it in, then pour the rest.

The bread shouldn't be dry or too juicy. If needed, add some salt and pepper.

Bread and Butter Pudding

stale bread, cut into thick slices
softened butter
2 eggs
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup cream
2 tbsp castor sugar
extra castor sugar, for sprinkling



www.cookalmostanything.blogspot.com

Butter the bread on both sides and then cut into small cubes.

Break the eggs into a bowl, add the milk, cream and sugar and whisk until combined and the sugar has dissolved. Place the bread cubes into an ovenproof dish - don't squash them in too tightly.

Pour in the mixture and then let it sit for a few minutes to allow the bread to absorb some of the mix.

French toast

$\frac{1}{4}$ cup all-purpose flour
1 cup milk
1 pinch salt
3 eggs
 $\frac{1}{2}$ tsp ground cinnamon
1 tsp vanilla extract
1 tbsp white sugar
12 thick slices bread



Measure flour into a large mixing bowl. Slowly whisk in the milk. Whisk in the salt, eggs, cinnamon, vanilla extract and sugar until smooth.

Heat a lightly oiled griddle or frying pan over medium heat. Soak bread slices in mixture until saturated. This could take a few minutes on each side if the bread is very stale. Cook bread on each side until golden brown. Serve hot. Garnish with a ton of syrup, strawberry sauce, powdered sugar and whipping cream.