

Croutes

{Toasted Bread Cases}

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Slice off the crust. Cut the bread into 1-inch slices, and the slices either into 1-inch cubes, or with a cutter, into rounds. Cut out a well in the center of each. Tamp down the bread on the sides and bottom of the well with your finger to make an open-topped case about ¼ inch thick. Paint the tops and sides with melted butter. Place on a baking sheet and brown lightly for 5 minutes in the upper third of a preheated 450-degree oven.

Filling:

½ cup minced ham
½ Tb butter
Pinch of Swiss cheese

Sauté the ham for a moment in butter.

Place filling in the hollow centers. Top with a pinch of grated cheese and a drop of melted butter.

Brown top of filling delicately under a hot broiler for a moment.