Bread saved for stuffing

Ready for Freezer

We all have had leftover bread that is not quite too old to eat but is just stale enough to not taste that great. Or maybe you have bought a loaf of specialty bread that really isn't that good and no one likes it. Don't throw it away, put it in a large zip lock bag and freeze it. When you have four to six loaves of it saved up you can make your own bread cubes to use as croutons in salad, homemade stuffing or even grind it up for breading to use on fish, chicken or pork or another meat as a coating. You can even use the bread crumbs in a mix to make other types of baked bread.
This is going to be a rather extensive recipe but will be well worth the read. I also have done two videos (my first on camera using my iPad and I am going to apologize for any miscues) the next one will be more professional. Below are two videos of me making the first batch, the first one is about 15 minutes and the second one is about 2 minutes. I hope you enjoy my presentation and please send comments but be kind. It was a spur of the moment decision to do the videos.

These are two videos I made showing how I do it.

https://www.youtube.com/watch?feature=player_embedded&v=oUfWxtFb5AE

https://www.youtube.com/watch?feature=player_embedded&v=6xGqQXXCQd8