



## **Best uses for leftover challah...**

**It was, of course, inevitable. How can our site be called challahcrumbs and yet we've given no thought at all to those little pesky crumbs. Our food editor, Daphne Price, tackles what to do with leftover challah.**

Homemade challah crumbs. (AKA the first in a series of best uses for leftover challah!)

Challah. It's reserved exclusively for Shabbat. When else during the week would you find yourself slicing (or ripping apart!) a loaf of bread and eating it plain or smothered in a dip? Never, right? So when I have leftover sliced challah, it takes a little bit of thinking and creativity about what to do with this delicious bread. Toss it out? Seems wasteful. Feed it to the birds? Maybe. Reuse or recycle it? Hmmm... Totally doable.... Here are 2 easy ways to reuse your challah: challah crumbs!

### **Fresh challah crumbs:**

Simply take your leftover challah and put it into the food processor. Puree the challah until it is in crumb form, pour it into a Ziploc bag (or other air-tight container), date it and freeze it. The crumbs should be good for up to a month. Then, when you have a recipe that calls for fresh bread crumbs, like this barbecue flavored meat loaf, just pull it out of your freezer, add to the mixture and voila.

### **Dried challah crumbs:**

Slice remaining challah. Lay the bread flat, in a single layer, on a cookie sheet in a dry area. (Humidity will slow the process and might cause mold to grow. If you find that your home is on the humid side, preparing dried challah crumbs is not for you.) Turn the challah over at the end of that evening. It should take 2 evenings for your challah to be totally dried out. (If the bread still feels like it's not sufficiently hardened, repeat process.) Add your favorite seasonings (salt, onion powder, garlic powder, paprika, dried parsley flakes), puree in your food processor, pour into a dated Ziploc bag (or other air-tight container), and freeze. You can use these delicious dried bread crumbs when you are frying or baking anything with a breaded coating.