WASTE LESS, TASTE MORE 006

Extra Bread? Your Pantry Has the Toppings.



TURN A FEW SLICES INTO A WELCOMING FIRST BITE.

Bread remaining after a dinner party can become appetizers for another evening. Before shopping for toppings, look through your pantry and freezer. Anchovies, sardines, pesto, garlic, or frozen shrimp can give toasted bread a delicious new purpose.

1 Make the toasted base

Slice the bread into manageable pieces, brush lightly with olive oil, and toast until golden. For a garlic base, rub the warm toast with the cut side of a peeled garlic clove.

Why: A crisp, flavorful base makes even a simple topping feel thoughtfully prepared.

2 Find a combination you already have

Spread with pesto and add an anchovy, mash sardines with lemon and black pepper, or top with thawed, cooked shrimp tossed with garlic and olive oil.

Why: A few well-matched ingredients can become an appetizer without a separate shopping trip.

3 Assemble just before serving

Arrange the toppings neatly and finish with something that complements them: lemon zest, chopped parsley, a little chile, or cracked pepper.

Why: Adding the toppings near serving time helps the toast keep its crispness.

KITCHEN NOTES

Anchovies and pesto

Spread a thin layer of pesto over the toast and lay an anchovy across the top. Taste before adding salt.

Sardines and lemon

Mash drained sardines with a little olive oil, lemon juice, and black pepper. Spoon onto toast and finish with parsley if available.

Garlic shrimp

Thaw frozen shrimp in the refrigerator. Cook raw shrimp before using; if already cooked, warm gently with garlic and olive oil. Cut larger shrimp into pieces that sit comfortably on the toast.

Garlic alone can be enough

Rub warm toast with garlic, drizzle with good olive oil, and add chopped tomato or grated hard cheese if you have it.

THE PLATING MINDSET

Arrange two or three topping combinations on a platter so the extra bread becomes a colorful, welcoming start to the evening.