

Dips and Pita Crisps

Recipe By Joy Devor



Cooking and Prep:  2
h 45 m

Serves:  6

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Source: Family Table by

Mishpacha Magazine

Snacking is a cinch when you have a variety of dips — and of course, something delicious to dip into them. It's easy to prepare these in advance, and your very hungry family will have what to munch on while your other food is warming.

Ingredients (22)

Pita Crisps

- 12 pita bread pockets
- 1/2 cup **Bartenura Olive Oil**
- 1/2 teaspoon ground black pepper
- 1 teaspoon garlic salt
- 1/2 teaspoon dried basil
- 1 teaspoon za'atar (an Israeli spice — optional)

Roasted Garlic and Pepper Hummus

- 3 cloves garlic
- 1/4 cup Bartenura Olive Oil
- 1 red pepper
- 1 can Haddar Chickpeas
- 1/4 cup Haddar Tehina
- 1/4 cup lemon juice
- 1/2 teaspoon cumin
- salt and pepper, to taste
- parsley, for garnish

Olive Spread

- 1 cup fresh basil leaves, washed and dried
- 4 cloves garlic or 4 cubes Gefen Frozen Garlic
- 1/4 cup fresh parsley
- 1/4 cup pine nuts or walnuts, preferably toasted
- 1 cup Gefen Green Olives
- 1 cup Bartenura Olive Oil
- salt and pepper, to taste

Start Cooking

Make the Pita Crisps

1. Preheat the oven to 400 degrees Fahrenheit (200 degrees Celsius). Cut each pita pocket into eight triangles. Place the triangles on a cookie sheet lined with Gefen Easy Baking paper.
2. In a small bowl, combine the oil, pepper, garlic salt, basil, and za'atar. Brush each pita triangle with the oil mixture.
3. Bake for about seven minutes, or until lightly browned and crispy. Watch carefully as they

burn easily!

For the Roasted Garlic and Pepper Humus

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius). Put the garlic and oil in a pan and roast for about 10–15 minutes.
2. Broil the red pepper for five minutes on each side. Place it in a brown paper bag for 20 minutes and then peel off the black parts (the paper bag makes it easier to peel). Remove the seeds, and cut the pepper into slices. (Alternatively, you can use a jar of roasted red peppers.)
3. Grind the chickpeas, tehina, lemon juice, cumin, salt, and pepper in a food processor.
4. Slowly add the garlic-oil mixture, and then add the red peppers. Mix until the ingredients are combined. Refrigerate for at least an hour. (This can also be prepared a day in advance.)

For the Olive Spread

1. In a food processor, grind the basil, garlic, parsley, and nuts. Add the olives and pulse until chopped thoroughly. In a slow stream, pour in the oil until emulsified. Add salt and pepper. Refrigerate for at least an hour.