

Crunchy Hummus Bread Recipe

1 day old baguette/French Bread or any other small loaf of artisan bread, sliced into 1/4" slices (get the pre-sliced kind if you can, it makes things much easier!)

olive oil

coarse sea salt

Line a 10"x15" cookie sheet/jelly roll pan (the kind with the sides) with foil.

Pre-heat oven to 350F.

Pour a puddle of olive oil onto the cookie sheet and spread it so it covers the bottom of the cookie sheet. (I don't know how much... enough to make a thin layer less than an 1/8" thick all over the bottom of the pan).

Sprinkle coarse sea salt (usually between 1 Tbsp. to ¼ c.) over the olive oil.

Arrange the bread slices on the cookie sheet. Let them soak up the olive oil a bit and flip them over.

Brush with more olive oil (if you think it needs it) and add a bit more sea salt to the tops.

Put the cookie sheet in the oven. Bake for about 10 min. or so (until the bottoms of the bread begin to brown). Flip the bread over and bake another 10 min or so.

When both sides of the bread are golden brown, remove them from the oven.

Cool on a wire rack.

When cooled, place in covered container or plastic bag for storage (if they last that long, these little bread slices seem to disappear in the blink of an eye).

Now...

Eat them plain (worse than potato chips, in my house! We can't eat just one!)

Dip it in hummus or spinach dip (or any of your favorite dips)

Scoop up tuna or egg salad with it

Eat it with soup and salad instead of crackers

Top them with a bit of garlic powder and some parmesan cheese to go with your spaghetti tonight.