



Sesame Sippets

4 large (7-8 inches) in diameter pita bread, each separated horizontally into two rounds
<sup>1</sup>/<sub>2</sub> cup Vegetable Oil
1 Tablespoon Toasted Sesame Oil
<sup>1</sup>/<sub>4</sub> Cup Sesame Seeds

Preheat oven to 350 degrees, mix the vegetable and sesame oils in a small bowl. With a pastry brush, coat the exposed part side of each pita half lightly with oil. Sprinkle generously with sesame seeds. With a sharp knife, cut the pita halves into irregular, bite-size triangles. Add salt and pepper if desired.

Place on a baking sheet and toast the triangles in the oven until lightly browned and crisp, about 7-9 minutes. Let cool and store in an airtight container. Makes about 5 dozen

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