

Za'atar Crostini

Ingredients:

1 baguette
½ cup olive oil
4 tbsp za'atar
6 cloves garlic, mashed
Salt and black pepper to taste

Directions:

Slice a baguette into ¼ inch thick slices (this makes about 40 slices). Line them up on a baking sheet, brush with olive oil and bake until golden (about 8 minutes).

While the baguette is baking, puree olive oil, za'atar, and garlic in a food processor. Spread za'atar over crostini or place it in a bowl and add spread as desired.