

A decorative border at the top of the page consists of various pieces of silverware, including forks and knives, arranged in a wavy line. The background of the entire page is a light, repeating pattern of silverware.

Dinah's Kitchen

Lavash and Lavash Pizza

Lavash

Cracker Bread:

Lavash Cracker Sheets

Olive Oil

Chopped Rosemary

Chopped Green Onions

Sea Salt to taste

Cut Lavash into pieces to fit a cookie sheet. Brush Lavash with Olive Oil and top with herbs. Herbs may be mixed together or used separately on different crackers. Bake cracker in 425* oven about 10 minutes or until crisp. Let cool and season with Sea Salt.

To make Lavash Pizza:

Lavash Crackers

Assorted chopped vegetables

Assorted Italian cheeses

Chopped Oregano

Chopped Basil

Cut Lavash into pieces to fit a cookie sheet. Brush Lavash with Olive Oil and top with cheese, and vegetables, and herbs. Bake in 425* about 10 minutes. Season with Sea Salt.