



ANSON MILLS

Ancient Emmer Pita Chips with Za'atar

Yield

32 chips

Time

At least 4 hours to steep the garlic oil, about 10 minutes to make the za'atar, and about 25 minutes to bake the pita chips

Equipment Mise en Place

For the garlic oil, you will need a small bowl and a fine-mesh strainer.

For the za'atar, you will need a small skillet, a spice grinder or electric coffee grinder dedicated to grinding spices, and a small bowl.

For the pita chips, you will need a baking sheet, parchment paper, and a pastry brush.

Ingredients

for the garlic oil

¼ cup good-quality extra-virgin olive oil

3 garlic cloves, sliced

for the za'atar

2 tablespoons Anson Mills Sea Island Benne Seeds or sesame seeds

½ teaspoon cumin seed (optional)

2 tablespoons fresh thyme, minced

2 teaspoons ground sumac

½ teaspoon dried marjoram

½ teaspoon flaky sea salt

¼ tsp freshly ground black pepper

for the pita chips

4 rounds of Ancient Emmer Pita Bread

Directions

1. Make the garlic oil: Pour the olive oil into a small bowl and add the sliced garlic. Cover the bowl with plastic wrap and refrigerate for at least 4 hours, or for up to 12 hours, to allow the flavors to infuse. About 1 hour before you make the pita chips, remove the oil from the refrigerator and bring it to room temperature. Set a fine-mesh strainer over a bowl and strain the oil; discard the garlic.

2. *Make the za'atar:* In a small skillet, toast the sesame seeds and cumin seeds (if using) over medium heat, stirring frequently, until fragrant and a shade darker in color, about 3 minutes. Remove from the heat and let cool. Put the toasted seeds and dried majoram in a spice grinder or electric coffee grinder dedicated to grinding spices and pulse 3 or 4 times, just the sesame seeds are broken apart. Transfer to a small bowl and add the thyme, sumac, salt, and pepper. Stir until evenly combined and set aside.

3. *Make the pita chips:* Heat the oven to 350 degrees and line a baking sheet with parchment paper.

4. Brush the pita rounds on both sides with the garlic oil, and then cut each round into 8 equal triangles. Line up the pieces on the prepared baking sheet and bake until the chips are crisp and the edges are browned, about 20 minutes. While the chips are hot, lightly sprinkle the tops with with about 2 tablespoons of za'atar. Let cool completely and serve.