

HERBED PITA CHIPS

**1 t Garlic Salt
1/2 C Olive Oil
1/2 t Dried Basil
1/2 t Black Pepper
6 Pita Bread Pockets**

Preheat oven to 400 degrees. Slice pita pockets in half lengthwise to form two circles, and then each half into 8 triangles. Mix oil & spices. Brush each triangle with oil mixture. Brush cookie sheet to grease and place triangles on sheet. Bake for about 7 minutes or until crispy and golden brown. Watch carefully or they will burn.