

Betty's Italian-Style Bagel Crisps



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In this video, Betty demonstrates how to make Italian-Style Bagel Crisps. These are made by slicing plain bagels thinly, flavoring them with Italian seasoning, and baking them in the oven until crisp. This recipe is a great way to use bagels that are beginning to get stale!

Ingredients (for 12 bagel crisps):

2 plain bagels

2 tablespoons extra virgin olive oil

1 teaspoon dried Italian seasoning (You may substitute $\frac{1}{2}$ teaspoon dried oregano and $\frac{1}{2}$ teaspoon dried basil.)

Split each bagel into 2 equal parts horizontally (forming "O" shapes). Use a knife to slice each bagel half into three "O" shapes. In a small bowl, mix 2 tablespoons olive oil with 1 teaspoon dried Italian seasoning. With a pastry brush or spoon, spread seasoned oil on one side of each bagel slice. Place the slices on a pan or pans, and bake in a 350 degree (F) oven for about 5 minutes. Remove from oven and place on a nice serving plate. Serve these with a cheese spread of any flavor, use them to accompany soups, or use them alone as a flavored snack. They are terrific! You may vary the seasonings to make them Mexican-style (chili powder and cumin for seasoning), or any flavor that you prefer. You may make them healthier by choosing whole wheat bagels and using very little oil. I will be giving you an Italian-Style Cheese Spread soon, to accompany these Italian-Style Bagel Crisps! I hope you enjoy the crisps! --Betty