

ARAM BREAD SANDWICHES

NON-COOK RECIPE

To prepare Lavosh Place Lavosh under running water or moisten thoroughly with a water spray bottle. Place on damp towel and cover with another damp towel. Let sit one hour. Cracker should be soft enough to roll without breaking. If it is still too stiff, add more water to cracker and let sit a few minutes longer. If it is too wet, pat dry some of the water with a paper towel.

Peanut Butter and Jelly Sandwiches Serves 4

- 1 Large Lavosh cracker bread (about 5 ounces) or 4 small individual Lavosh (about 1 ounce each)
- 12 Tablespoons peanut butter
- 12 Tablespoons jelly

Place softened Lavosh on a piece of plastic wrap or towel. Cut into 4 pieces. Each should be about 3 inches wide and 8 inches long. Spread peanut butter evenly over Lavosh. Spread jelly evenly over peanut butter. Gently roll up Lavosh, slice and serve.

Ham and Cheese Aram Sandwiches Serves 4

- 1 Large Lavosh cracker bread (about 5 ounces) or 4 small individual Lavosh (about 1 ounce each)
- 4 ounces thinly sliced ham
- 4 ounces cheddar cheese, grated
- 4 teaspoons mayonnaise
- 2 teaspoons mustard

Place softened Lavosh on a piece of plastic wrap or towel. Cut into 4 pieces. Each should be about 3 inches wide and 8 inches long. Spread mayonnaise and mustard evenly on Lavosh. Place sliced ham evenly onto Lavosh. Follow with cheese. Roll up, slice and serve.

Alternatives Using same quantities of meat, substitute sliced roast beef, turkey, or salami.

Skills Developed

Measure
Slice
Grate
