



# ROGUE VALLEY FARM TO SCHOOL

## Harvest of the Month

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### GARDEN CRACKER

#### INGREDIENTS:

- ½ cup olive oil
- 1 Tbsp apple cider vinegar
- 1 large onion
- 2 ½ cups whole wheat flour
- 1 tsp paprika
- Sea salt for sprinkling on top
- Chives or other spring allium for topping

#### DIRECTIONS:

1. Slice the onion into thin slices, and sauté in a pan with a splash of olive oil until it is beginning to become brown and soft.
2. Let the onion cool, and run it through a food processor along with the remaining olive oil and apple cider vinegar.
3. Mix the flour and paprika, and add the onion mixture to this. Mix the dough together to form a ball.
4. Roll the ball out on a piece of parchment paper until it is very thin. Slide the parchment onto a sheet pan and use a pizza cutter to cut into cracker-sized squares.
5. Sprinkle sea salt and chives on top, and bake at 400 F for 10-15 minutes, or until crackers start to crisp up and brown around the edges. Let them cool completely so that the crackers get crisp.