

Matza 101 by Jenny Kadoshlm and Debbie Bexas

Matza Mini Franks

Preheat Oven 425 Degrees - Preparation Time 20 Minutes - Yield 24

This is an easy to prepare "hands on" recipe and the whole family can become involved for a great Passover lunch or just a mid-afternoon snack served with fruit. So let's get started and gather the following ingredients for MINI FRANKS...

For Matza
Cutting see
Diagram 14

- 6 Prepared Matza
- 8 Tablespoons Margarine, Softened (*Light)
- 1/2 Teaspoon EACH, Garlic Powder, Onion Powder, Black Pepper
- 1/4 Cup Peppercorn Mustard (Optional)
- 1/4 Cup Sesame Seeds (If Available For Passover)
- 1 Package Of Kosher Franks (8) (*Lowfat)

Grease a 13 x 9 cookie sheet with "No Stick Cooking Spray". In a small mixing bowl combine softened margarine with garlic powder, onion powder, black pepper and mustard; but if you will be using peppercorn mustard, then omit black pepper in mixture.

LIGHTLY coat both sides of matza with spiced margarine mixture. Cut each frank into thirds and set aside. Cut matza in half horizontally then again in half vertically, yielding four cut pieces per matza, basically cut into fourths. Take one fourth of matza at a time and place in front of you diagonally. Place cut frank at one end of the matza and roll away from you as if you are rolling a crescent roll (diagonally) then place onto greased cookie sheet seam side down. Continue this process until all franks are rolled in matza.

Top with sprinkled sesame seeds and bake in preheated oven for about one hour. Be sure to rotate pan periodically to insure even browning. All we can say at this point is get ready to bite into a juicy frank with a deliciously light spicy flavor - Mm, Mm good! This is truly a REAL favorite with children...ENJOY!

Diagrams 12 - 14

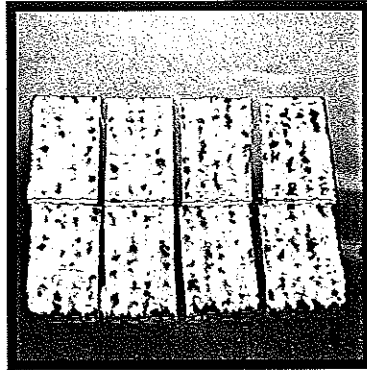


Diagram #12



Diagram #13

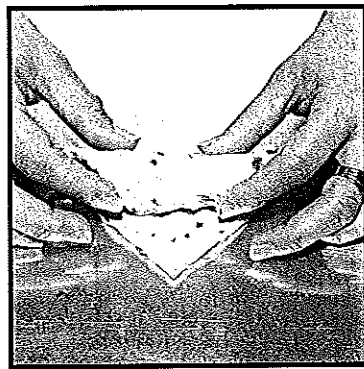


Diagram #14