

ABC's of Crostini's - Artichoke & Gruyere, Blueberry Jalapeno & Caprese



Servings:

24

Prep Time:

30 minutes

Cook Time:

30 minutes

Ingredients

- 4 oz **Cream Cheese**
- ¼ cup **Shredded Gruyere Cheese**
- 2 tbsp **Minced Red Onion**
- - **Salt to Taste**
- 16 ea **Quartered Artichoke Hearts**
- 16 slices **Ancient Grain Baguette**
- - -
- 2/3 cup **Ricotta Cheese**
- 1 ea **Scallion**, chopped
- - **Salt to Taste**
- 3 tbsp **Blueberry Preserves**
- 1 ea **Jalapeno**, sliced

Method of Preparation

Step 1

Artichoke & Gruyere Crostini:

Combine cream cheese, gruyere, red onion and salt. Spread on baguette slices.

Step 2

Broil in oven until cheese has melted. Remove and top with a sliced artichoke.

Step 3

Blueberry Jalapeno Crostini:

Broil baguette slices in oven until golden brown. Combine ricotta, scallions & salt.

Spread over baguette slices.

Step 4

Top with blueberry preserves and a slice of jalapeno.

Step 5

Caprese Crostini:

Drizzle olive oil over baguette slices. Top with salt and pepper.

Place in oven and broil for 4 minutes or until edges are golden

- 16 slices **Ancient Grain Baguette**
- - -
- 2 cups **Cherry Tomatoes**, halved
- 2-3 **Basil Leaves**, chiffonade
- 8 oz **Mozzarella Cheese**, sliced
- ¼ cup **Olive Oil**
- - **Salt & Pepper to Taste**
- 2 tbsp **Balsamic Glaze**
- 16 slices **French Baguette**

brown.

Step 6

Mix tomatoes, basil, remaining olive oil and salt/pepper in a bowl.

Step 7

Layer mozzarella slices over baguette slices. Top with tomato mixture.

Garnish with a drizzle of balsamic glaze.

For additional recipes & nutrition facts, visit us again at www.davesmarketplace.com