

CROSTINI

INGREDIENTS:

1 BAGUETTE
1 CUP OLIVE OIL
COARSE SEA SALT

METHOD:

HEAT OVEN TO 325F

CUT THE BAGUETTE ON A BIAS MAKING THIN SLICES.

PLACE ON A SHEET TRAY THAT IS COVERED IN PARCHMENT PAPER AND BRUSH EACH SIDE OF THE SLICES WITH OLIVE OIL AND SPRINKLE SEA SALT.

BAKE UNTIL GOLDEN IN COLOR. (WATCH VERY CLOSELY BREAD BURNS EASILY).

SET ASIDE TO COOL, THEN SERVE WITH A SPREAD OF JAM A SLICE OF NORTH VALLEY FARMS CHEVRE CHEESE AND A DRIZZLE OF LUCERO'S AGED BALSAMIC VINEGAR.

BON APPÉTIT!

*YOU CAN FIND NORTH VALLEY FARMS CHEESE AT ORCHARD NUTRITION, AT THEIR WEBSITE WWW.NORTHVALLEYFARMS.COM OR ON OCCASION YOU CAN CATCH THEM HERE AT THE MARKET.

* YOU CAN FIND LUCERO'S OLIVE OILS AND VINEGARS AT THAT KITCHEN PLACE ON HILLTOP DRIVE, AT CALIFORNIA KITCHEN CO. ON MAIN STREET IN RED BLUFF, AT THEIR WEBSITE WWW.LUCEROOLIVEOIL.COM, OR AT THEIR RETAIL STORE ON LOLETA AVENUE IN CORNING.