



RECIPES

Crostini are as fun to say as they are to serve; this recipe has a taste suitable to any season or occasion.

WALNUT & CRANBERRY CROSTINI

- | | |
|---|--|
| 1 small French baguette (12-14 ounces) | 1 cup (4 ounces) crumbled Gorgonzola cheese |
| 2 tablespoons extra-virgin olive oil | 1/2 cup sweetened dried cranberries |
| 1/2 cup Fisher Chef's Naturals Walnut Halves, chopped | 1 tablespoon green onion with top, thinly sliced |

Preheat oven to 400°F. Slice baguette into 1/4-inch thick slices (about 16 slices). Arrange bread slices on baking sheet; brush tops with oil. Bake 5 to 7 minutes until golden brown. Remove from oven to cooling rack.

In medium bowl combine walnuts, cheese, cranberries and onion. Spoon 2 tablespoons walnut mixture over toasted bread slices; return to oven. Bake additional 3 to 5 minutes until cheese begins to melt. Remove from oven; transfer to serving platter. Serve immediately.

Yield: 8 servings

Nutrition information per serving (2 crostini): 270 Calories, 14 g Total Fat, 4 g Saturated Fat, 0 g Trans Fat, 15 mg Cholesterol, 400 mg Sodium, 29 g Carbohydrate, 2 g Dietary Fiber, 6 g Sugars, 8 g Protein