

Strawberry, Goat Cheese, and Basil Bruschetta

Makes about 2-dozen pieces

You can opt for balsamic glaze over the honey or vice versa, but I'm not for depriving myself of either. I like to drizzle half of these bruschetta with honey and the other half with the balsamic glaze to satisfy all my cravings.

1 loaf of French bread, cut into 1/4-inch thick slices
2 tablespoons extra virgin olive oil
1-pint (1 lb) strawberries, washed, hulled, and thinly sliced
4 ounces of goat cheese
Balsamic glaze, to taste
Honey, to taste
1/2 cup thinly sliced fresh basil

Preheat the oven to 400 degrees. Brush the bread slices with olive and place on a baking sheet. Toast the bread slices in the oven for about 8 minutes or until crisp and golden brown.

Smear each toast with about 3/4 teaspoon goat cheese and top with thinly sliced strawberries. Drizzle with either honey or balsamic glaze and then garnish with basil. Serve immediately.

This recipe is from Minced blog (www.mincedblog.com).