

Goat Cheese Crostini



Ingredients:

8 (3/4-inch-thick) slices French or Italian bread, each cut into quarters on the diagonal
1 (5.03-ounce) package soft goat cheese, at room temperature
2 tablespoons finely chopped fresh chives, or other fresh herbs as desired
Salt and freshly ground pepper to taste
1/4 cup freshly grated Parmesan cheese

1. Preheat oven to 350°F (175°C).
2. Toast bread on a baking sheet in middle of oven until golden, about 10 minutes. Remove toasts. Preheat the broiler. (Toast can be made ahead up to 2 days. Cool completely and store tightly covered.)
3. While bread is toasting, combine goat cheese, chives, salt and pepper in a small bowl, blending well. Spread cheese mixture on toasts and sprinkle with Parmesan. (Cheese mixture can be made ahead, covered and refrigerated, for up to 2 days.)
4. Broil crostini about 2-inches from heat source until cheese is lightly browned, about 2 minutes.

Makes 32 appetizer servings.