



STRAWBERRY BRUSCHETTA CROSTINI

- 10 fresh Bobalu strawberries, sliced
- 1 TBSP balsamic vinegar
- ¼ TSP granulated sugar
- 8-10 large basil leaves cut into ribbons
- 6 slices of baguette lightly toasted
- 4 ounces of goat cheese

Combine strawberries, balsamic vinegar, sugar and basil in a small bowl. Let sit while preparing the crostini. Lightly toast each piece of bread and then spread each piece with a thin layer of goat cheese. Top each crostini with about one tablespoon of the bruschetta mixture. Enjoy! Original recipe from Dishing Gourmet