



GOAT CHEESE CROSTINI BALSAMIC TOMATO CONSERVE

- 12" French Baguette
- 1/4 cup **TSG Balsamic Mediterranean Herbed Dipping & Grilling Oil**
- 1 1 pkg (3.5 oz) soft goat cheese or whipped cream cheese
- 1 Tbsp. **TSG Balsamic Tomato Conserve**
- 2 Tbsp chopped fresh basil

1. Heat oven to 425 degrees F.
2. Cut a 12 inch French baguette into 24 slices, place on baking sheets.
3. Brush tops with 1/4 C TSG Mediterranean Herbed Oil.
4. Bake until golden, 6-8 minutes. Cool.
5. Spread tops of crostini with goat cheese (or whipped cream cheese), drizzle with TSG Balsamic Tomato Conserve and garnish with chopped fresh basil (optional)