

Chevre Crostini

Serves 8

- 1 baguette, thinly sliced
- 2 Tbsp. olive oil
- 11 oz. chevre, softened
- 3 Tbsp. olive oil
- 2 green onions, finely chopped
- 2/3 c. marinated artichoke hearts, sliced thin
- Salt and pepper to taste

For the crostini: preheat oven to 400 degrees. Lay out baguette slices on a baking sheet and brush lightly with 2 Tbsp. olive oil. Bake 10 minutes; let cool. (Can be made 1 day ahead.)

For the topping: stir together: chevre, 3 Tbsp. olive oil, green onions, artichoke hearts and seasoning. (If made ahead, refrigerate until ready to use. Soften at room temp before continuing.) Spread on crostini slices and enjoy!

Accompany with Cooper-Garrod Chardonnay