

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Goat Cheese Crostini with Fig Compote

Makes 24 Prep time: 40 min.

1 baguette, cut on the diagonal into 24 slices

3 tbs olive oil
½ cup chopped dried Mission Figs
¼ cup light-brown sugar
1 cup dry red wine
½ tsp fresh thyme leaves (can also use ¼ teaspoon dried)
Coarse salt
5 oz goat cheese (1 small log)

1. Heat broiler. Brush both sides of baguette slices with oil; place on rimmed baking sheet. Broil until golden, 1-2 minutes per side; set toasts aside.
[NOTE: as a time-saver, forgo the baguette and just serve with fancy crackers]

2. In a small saucepan, combine figs, sugar, wine, thyme, and a pinch of salt. Bring to a boil; reduce to a simmer; and cook until thickened, 10 minutes or so. Remove from heat and let compote cool to room temperature.

3. Dividing evenly, spread each toast with goat cheese and top with compote. Garnish with thyme, if desired.

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