



## Holiday Crostini Trio

Recipe By CHEF ABBY J

SERVES: 8

### CRANBERRY, POMEGRANATE, AND BRIE:

- 4 oz. baguette-style French Bread, cut diagonally into 8 slices
- ½ cup pomegranate seeds
- 2 tbsp. sugar
- ¼ cup frozen chopped cranberries, thawed
- 1 tsp. orange zest
- 3 oz. log brie cheese, cut into 8 slices
- 1 tbsp. fresh basil, finely chopped

### PEAR, CREAM CHEESE, AND HONEY:

- 4 oz. baguette-style French Bread, cut diagonally into 8 slices
- ⅓ cup spicy jalapeno cream cheese
- 3 radishes, sliced
- 3 oz. smoked salmon
- ⅓ cup jalapeños, chopped
- dill, for garnishing

### SMOKED SALMON, JALAPEÑO, AND CREAM CHEESE:

- 4 oz. baguette-style French Bread, cut diagonally into 8 slices
- ⅓ cup honey buttered cream cheese
- 8 slices red pear
- 8 slices green pear
- 2 tbsp. honey
- 1 lemon, zested

### DIRECTIONS:

1. First, lay out all the baguette slices in a single layer on a baking sheet and brush each side with olive oil. Broil for 5 minutes on each side. Remove all but 8 and then put the brie on the slices and put back into the oven for 2 minutes so the brie can melt.
2. In a small bowl combine the pomegranate seeds, sugar, cranberries, and orange zest together. Spoon on each crostini and garnish with basil.
3. Next, spread the honey buttered cream cheese on the crostini and layer the green and red pear slices and drizzle with honey and garnish with lemon zest.
4. Finally, spread the jalapeño cream cheese on the remaining 8 crostinis and add 2 slices of the radish and top with a slice of smoked salmon and garnish with chopped jalapeños.
5. Assemble this delicious crostini trio on a beautiful platter and enjoy!

Did you make this recipe?

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