

Crostini

With Fig Jam & Gorgonzola

Serves 10

Fresh baguette, sliced on diagonal	2
Olive oil	¼ cup
Salt and pepper	To taste
Gorgonzola	12 ounces
Cream cheese	6 ounces
Fig jam, slightly warmed	16 ounce jar
Lemon wedges, sliced paper thin	enough for garnish

Preheat oven to 375 degrees. Arrange bread slices on baking sheet and brush generously with olive oil on both sides. Sprinkle lightly with salt and freshly ground black pepper. Bake 2 to 4 minutes, or until golden brown and crisp. Watch carefully while they are baking to make sure they don't burn.

In a medium bowl, combine gorgonzola and cream cheese. Spread liberal amount of cheese mixture on each crostini and top with warmed jam. Garnish with paper-thin wedges of lemon.

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