

## **Crostini w. Fig Jam & Gorgonzola**

(about 10 servings)

### **Ingredients:**

2 fresh Baguettes, sliced on the diagonal  
¼ cup Olive oil  
Salt and Pepper to taste  
12 oz Gorgonzola  
6 oz Cream cheese  
1 jar (16 oz) Fig jam, slightly warmed  
Lemon wedges, sliced paper-thin for garnish

### **Directions:**

Preheat oven to 375°.  
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.