



Crostini with Peaches and Blue Cheese

For easy packing, keep the toasted crostini, peach mixture, and blue cheese in separate containers. Assemble on site. You'll skip broiling the cheese, but the flavor is equally sublime.

Ingredients:

- 36 thin baguette slices
- Spray oil
- 3 cups peeled and thinly sliced peaches (about 3 medium)
- 2 tablespoons balsamic vinegar
- 1 cup (4 ounces) blue cheese, crumbled
- Freshly ground black pepper (optional)

Directions:

- Spray baguette slices with oil; place on a baking sheet. Broil until toasted and crisp. Cool completely.
- Toss peaches gently with vinegar. Top crostini with peaches and blue cheese. Sprinkle with pepper, if desired. Broil until cheese is hot, soft, and very lightly browned.

Yield: 3 dozen slices approximately 2 inches in diameter (3 slices per serving)

Nutritional Information: 149 Calories; 5.5g protein; 22.7g Carbohydrate; 4g fat; 1.5 gram fiber; 360mg sodium; 7mg cholesterol.

Recipe Source: Coastal Living, July 2005; From Good Day for a Picnic by Jeremy Jackson (William Morrow, an imprint of HarperCollins, 2005)

Past recipes may be obtained by going to the [Heartland Health](http://www.heartland-health.com/) web page (<http://www.heartland-health.com/>, KQ2 recipes) or by clicking on the Heartland Health logo above.