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| French Bread Crostini |
| These are good with any dip - especially my Baked Goat Cheese Marinara.  They are best served warm, but you can easily make them a day ahead and  store in a zip lock bag, then just wrap in aluminum foil and reheat in the oven  for a few minutes before serving. Feel free to add seasonings to these if you  like. Suggestions would be garlic salt, garlic powder, Italian seasoning, or  parsley. You can even top these with shredded parmesan cheese or shredded  Italian cheese as soon as they come out of the oven for additional zing! |
| |  |  |  | | --- | --- | --- | | 12 | slices | French bread | | 1/4 | cup | Olive oil | |
| Use a serrated knife to slice the French bread and place on a shiny cookie sheet.  C:\Users\Owner\Pictures\Food\French Bread Crostini\IMG_1186.JPG C:\Users\Owner\Pictures\Food\French Bread Crostini\IMG_1190.JPG  Brush both sides of the bread slices with olive oil.  . C:\Users\Owner\Pictures\Food\French Bread Crostini\IMG_1194.JPG  Toast each side under the broiler for 2 to 3 minutes, or until golden. Watch carefully so they don't burn.  C:\Users\Owner\Pictures\Food\French Bread Crostini\IMG_1199.JPG C:\Users\Owner\Pictures\Food\French Bread Crostini\IMG_1207.JPG  Here you see the baked French Bread Crostini served with my Baked Goat Cheese Marinara: |
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**Let’s make life special by sharing great food with our family and friends! Enjoy!**