



DUO OF CROSTINI APPETIZERS

White Bean Crostini

Ingredients:

- 1 onion, chopped
- 2 garlic cloves, chopped
- 2 fresh rosemary sprigs, divided
- 2 cans cannellini beans, drained
- 1 cup chicken stock
- 1 bunch of thyme leaves, chopped
- 1 baguette, horizontally sliced and toasted

Directions:

In sauce pan, coat bottom with olive oil and heat to medium. Add onions and garlic. Stir and cook for 2 minutes. Add beans and cook for 5 minutes, stirring often. Add chicken stock and one rosemary sprig.

Season lightly with salt and pepper. Reduce heat to low and simmer beans for 30 minutes, adding more chicken stock or water as necessary.

Serve warm on sliced baguette topped with chopped thyme leaves.

Basil Pesto Crostini

Lula

Ingredients:

- 1 cup fresh basil leaves, tightly packed
- 2 garlic cloves, chopped
- 1/2 cup extra virgin olive oil
- 1/3 cup grated Parmesan cheese
- 2 tablespoons pine nuts
- 1 baguette, horizontally sliced and toasted

Directions:

In a food processor, add basil, garlic and olive oil. Pulse until blended. Scrape the sides of the processor then add pine nuts and cheese. Pulse until blended. Season with salt and pepper to taste.

Serve warm on sliced baguette topped with chopped thyme leaves.

Note: You can add sliced tomatoes, prosciutto or any other favorite toppings to either or both crostinis.