



Grape and Goat Cheese Crostini

Serves: 8

- 2 cups quartered green, black or red California grapes (or a mixture)
- 2 teaspoons lemon juice
- 2 teaspoons honey
- 1 tablespoon chopped fresh thyme leaves
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon extra-virgin olive oil
- 16 baguette slices, thinly cut on diagonal
- 8 ounces fresh goat cheese

In medium bowl, combine grapes, lemon juice, honey, thyme, salt, pepper and olive oil. Spread each baguette with goat cheese and top with grape mixture.

Nutritional information per serving: 200 calories; 9 g protein; 23 g carbohydrates; 8 g fat (36 percent calories from fat); 4.5 g saturated fat (20 percent calories from saturated fat); 15 mg cholesterol; 340 mg sodium; 1 g fiber.

Source: California Table Grape Commission
<https://www.grapesfromcalifornia.com/>

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