

ROASTED GRAPES AND OLIVE BRUSCHETTA

INGREDIENTS:

2 cups green grapes, stems removed

2 cups pitted olive mix – (Kalmata and green olives)

¼ - ½ teaspoon salt

1 ½ teaspoon fresh thyme leaves

½ cup olive oil, DIVIDED

¼ cup basil leaves, roughly chopped

10.5 oz. goat cheese

16 Slices baguette lightly toasted

PREHEAT OVEN TO 400 DEGREES F.

Combine and stir grapes, olives, salt, thyme and ¼ cup olive oil in a medium baking dish. Roast 35-45 minutes, until grapes have softened and wrinkled.

While grapes are roasting, combine basil and remaining olive oil in a blender. Blend 1-2 minutes until almost smooth.

To assemble the bruschetta, spread about 1 Tablespoon goat cheese onto each toast. Top with 1 – 2 Tablespoons of the grape-olive mixture.

Drizzle bruschetta with basil oil and serve. Makes 8 servings.