

# Grape and Goat Cheese Crostini

*Anthony Vineyards*

1 French baguette

Extra-virgin olive oil

Freshly cracked black pepper

Small bunch of fresh rosemary  
and parsley

8 ounces fresh soft goat cheese  
(see note)

1½ pounds assorted red and green  
seedless grapes

Preheat oven to 375°F.

Holding the knife at a slight diagonal, cut sixteen ½- to ¾-inch-thick slices from the baguette. Brush the top of each slice with a generous amount of oil and sprinkle with pepper to taste. Arrange on a rimmed baking sheet.

Bake until beginning to brown, about 10 minutes. Remove from the oven and let cool on the sheet for at least 15 minutes.

Chop rosemary and parsley. Mix into goat cheese to taste.

Spread the cheese on the crostini. Cut about 50 small grapes in half; scatter on the crostini.

Arrange the crostini on a platter. Surround with the remaining grape clusters. Makes 8 servings.

**Note:** Instead of making your own, you can buy herbed goat cheese.

