



## Grandpa Hicks' Recipe of the Week

### Apple Goat Cheese Bruschetta

A sophisticated change of pace bruschetta – great for appetizers, first course or party finger food.



#### Ingredients

- 1/2 cup crumbled goat cheese
- 2 Fuji apples - peeled, cored, and chopped
- 3/4 teaspoon chopped fresh thyme
- 1/2 teaspoon chopped fresh oregano
- 1/4 teaspoon coarse ground black pepper
- 16 thin slices French bread

#### Directions

1. Preheat the oven's broiler and set the oven rack 3 to 4 inches from the heat source.
2. Toss together the goat cheese, apple, thyme, oregano, and pepper in a bowl; set aside. Arrange the bread slices on a baking sheet; toast the bread under the broiler until golden brown, 1 to 2 minutes.
3. Sprinkle the goat cheese mixture evenly over the bread slices.
4. Return bread to oven to broil until cheese is softened, about 1 minute more.

### Featuring Our Own Imported French Goat Cheese

Our Bucheron is a goat's milk cheese native to the Loire Valley in France. Semi-aged, ripening for 5 to 10 weeks, Bucheron is relatively mild but sharpens somewhat with maturity.

