

**CRANBERRY, BRIE AND PROSCIUTTO CROSTINI with BALSAMIC GLAZE**  
**(picture below) This is great for a party of one or many!**

1 French baguette  
1/4 cup olive oil or olive oil spray  
Prosciutto slices (or smoked turkey cold cut or rosemary ham)  
Brie cheese- slice when chilled;  
1 can WHOLE cranberry sauce – or make your own with fresh local cranberries.  
Zest and juice of an orange  
1 cup balsamic vinegar  
2 tablespoons brown sugar  
1/4 cup chopped walnuts, toasted (optional)  
mint, arugula or parsley leaves to garnish

***To make balsamic glaze:***

Place one cup Balsamic Vinegar along with brown sugar in a heavy-bottom saucepan over low heat. Simmer, stirring frequently, until vinegar is thickened or the back of a spoon is coated. Remove from heat and allow to cool. Sauce will thicken as it cools.

Mix cranberry sauce with orange zest and juice –set aside

***To assemble crostini:***

Cut baguette into one-third inch slices, on a bias. Lightly coat with olive oil and bake for eight minutes at 375 degrees F until lightly toasted. You can make these in advance and store in air tight bag or container.

Slice brie into thin strips (Best to cut cheese when chilled)

Place slice of cheese on each slice of bread.

Top with generous teaspoon of Cranberry sauce. (picture has sauce on top of meat – I like it on cheese)

Sprinkle chopped walnuts on sauce, if using

Top with prosciutto – either draped on top or rolled into a “log”

Drizzle balsamic glaze over assembled crostini. (Tip: dip a fork into sauce and let it drizzle off prongs)

Embellish with mint leaves or arugula.

Suggest you use a toothpick to hold all together.

