Balsamic Glazed Pear and Goat Cheese Crostini

Servings: 24

INGREDIENTS

- 2 ea Cross Valley Farms® pears
- 3 T balsamic vinegar
- 1 T butter
- 1 t Monarch® honey
- 24 ea baguette rounds, toasted
- ½ c Glenview Farms® goat cheese, spreadable
- ½ c almonds, slivered, toasted
- black pepper, ground, if desired

PREPARATION

Slice pears stemside up into 12 quarter-inch wide vertical planks. Cut large slices in half lengthwise for a total of 48 slices.

In large frying pan, add vinegar, butter and honey; cook over medium heat for 2 to 3 minutes, stirring constantly, until reduced by half, about 2 T. Add pear slices and continue cooking for another minute, turning once.

Place two pear slices on each baguette round and top with 1 t goat cheese. Sprinkle almonds over cheese and garnish with fresh pepper, if desired.

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