

## Cranberry Fig Goat Cheese Crostini

1/2 cup balsamic vinegar  
1 T honey  
24 slices French bread baguette (1/2 inch thick)  
3 T olive oil  
1/2 coarsely chopped dried cranberries  
1 small jar of fig spread  
2 logs (4 ounces each) spreadable goat cheese



In a small saucepan, combine balsamic vinegar and honey. Bring to a boil. Reduce heat; simmer, uncovered, until mixture is reduced by half (about 5 minutes). Set aside to cool.

Preheat your oven to 375°. Cover both sides of baguette slices with olive oil; place on a baking sheet. Bake until golden brown. (About 8 minutes). Spread goat cheese over baguette slices. Scoop a spoon full of fig spread on top of the goat cheese. Sprinkle cranberries on top of fig spread.

Drizzle balsamic glaze over the entire crostini and serve!

Makes 24 crostini.