

Crostini of Sweet Cherry Relish and Goat Cheese

Yields 18 crostini



Relish the bounty of sweet red cherries!

1 c. fresh sweet cherries (about 5-1/2 oz., pitted and finely chopped)
1/2 c. finely diced jícama
1 med. scallion (white and green parts), very thinly sliced
1 tsp. chopped fresh mint
1/2 tsp. red wine vinegar
Pinch of cayenne; more to taste
Kosher salt, freshly ground black pepper
2-1/2 oz. (1/3 cup) soft fresh goat cheese
2-1/2 oz. (1/3 cup) ricotta cheese (can use full fat or skimmed)
Eighteen 1/2-inch-thick baguette slices, toasted

- In a medium bowl, stir the cherries, jícama, scallion, mint, vinegar, and cayenne. Season to taste with salt, black pepper, and more cayenne.
- In a small bowl, mix the goat and ricotta cheeses with a pinch each of salt and black pepper.
- Lightly spread the cheese over each baguette toast and top with the cherry relish. (This versatile relish is also tasty spooned over grilled chicken breasts, tossed into a chilled quinoa, couscous or rice salad, or served as a salsa with chips of your choice).

Shopping: sweet-red cherries, small jicama, scallion, fresh mint, red wine vinegar, cayenne, kosher salt, freshly ground pepper, soft-fresh goat cheese, ricotta cheese, baguette.

Tools: chef knife, cutting board, cherry pitter (or not), measuring cups and spoons, mixing bowls, wooden spoons, small spatula.

Adapted from *Fine Cooking* May 6, 2010