



Recipe from the 2009 Wine Days of Summer Event

Fig & Goat Cheese Crostini

From Sandhill Crane Vineyards

Ingredients:

- 1 1/2 tablespoons unsalted butter
- 1/4 lb dried Black Mission figs, finely chopped (3/4 cup), divided
- 3/4 cup Port In A Storm, reduced
- 1/8 teaspoon salt
- 12 (1/2-inch-thick) diagonally cut baguette slices
- 6 oz soft mild goat cheese at room temperature
- 1/4 cup walnuts, toasted
- 1/4 cup honey mixed with 1 tablespoon Port In A Storm

Directions:

Make savory fig jam/topping: Cook butter 1/2 cup dried figs, Port reduction, and salt and bring to a boil. Simmer, covered, until figs are soft, about 10 minutes. If there is still liquid in saucepan, remove lid and simmer, stirring, until most of liquid is evaporated, 3 to 4 minutes more. Cool. Mix in the rest of the figs (1/4 cup) and the goat cheese.

Make toasts: Put oven rack in middle position and preheat to 350°F. Slice each baguette slice diagonally, then arrange on a baking sheet. Bake until lightly toasted, about 15 minutes. Cool on baking sheet on a rack.

Assemble crostini: Spread each toast with 2 teaspoons jam/goat cheese mixture and top with about 1 1/2 teaspoons goat cheese, a few toasted walnuts, and a drizzle of the honey mixture.