

ROASTED GARLIC AND
CHEDDAR BRUSCHETTA

Submitted by Lorrie Lebeaux

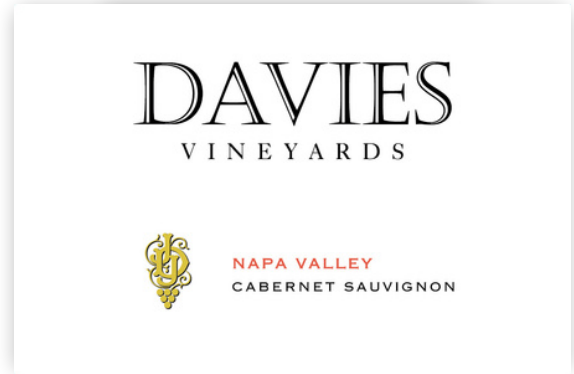
PAIR WITH:
"NAPA VALLEY"
CABERNET SAUVIGNON

INGREDIENTS

- 1 head of roasted garlic (recipe will follow)
- (1) 8 oz package of cream cheese
- ½ cup of sharp cheddar cheese
- 1/8 teaspoon of cayenne pepper
- ¼ teaspoon of Tony Chachere's Creole seasoning
- 2 tablespoons of melted Butter
- ¼ cup of extra virgin olive oil
- 20 diagonally sliced pieces of French bread
- (1) 12 oz jar of roasted red peppers.
*Cut roughly into 20 small pieces
- ½ lb. of thinly sliced beef pastrami,
*cut into 20 small pieces
- (1) 8 oz. block of Fontina cheese,
*cut into 20 small pieces
- Dried chives for garnish

NOTE

The cream cheese mixture can be made ahead as well; just cover in a bowl with a lid or cling wrap. The roasted red pepper, pastrami and Fontina cheese can be cut into 20 pieces in advance, and placed on a plate until you are ready to assemble the appetizers. The size of the cuts should be a bit smaller than the pieces of French bread.



PREPARATION

Roasted Garlic

- Preheat oven to 350 degrees.
- Cut the top off the head of garlic, just enough to see the garlic toes exposed. Put in a square of aluminum foil. Put olive oil on top and add about a teaspoon of water on the bottom of the foil, close up and bake an hour. Squeeze roasted garlic toes out of the head of garlic into a small bowl. This can be done ahead of time to make the preparation easier.

Cheese Mixture

- In a food processor, combine cream cheese, cheddar cheese, roasted garlic toes, cayenne pepper and Creole seasoning and pulse until blended.
- Preheat oven to 350 degrees.
- Mix melted margarine and olive oil together in a cup. Brush the bread with the olive oil mixture and bake for about 5-7 minutes.
- Remove toasted bread from oven and spread a teaspoon of cream cheese mixture on each slice of bread. Then add a piece of roasted red pepper. Then add a small piece of pastrami, then a thin slice of Fontina cheese, and a drop of oil on each slice of bread. Sprinkle with chives. Bake in oven until the cheese is melted. About 5 minutes.