



## frie crostini with blueberry balsamic reduction

Prep time: 10 minutes Cook time: 45 minutes (mostly non-active)  
Serves 8 for appetizers

### Ingredients:

- 8oz Goat Brie Cheese – found at Whole Foods Market
- 3/4 cup Blueberry Balsamic Vinegar (regular balsamic will work fine)
- 1 Pomegranate, seeded
- 1 loaf of seeded baguette – if you can't find seeded, stick to a traditional one

### Instructions:

1. Put vinegar in a small saucepan and simmer on low for 45 minutes or until the liquid is reduced by half and has the consistency of thick syrup. It's important to cook the vinegar low and slow to maximize the flavor. Try not to let it boil
2. Slice the baguette and drizzle with olive oil and sea salt. Grill for a couple of minutes on each side, careful not to burn them (ie: don't walk away)
3. Spread the cheese on the hot bread, drizzle with the syrup and sprinkle with pomegranate seeds.

Enjoy!

Chassie [cbandjblog.com](http://cbandjblog.com)