



Manchego & Serrano Crostini

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 whole grain baguette
- 1/4 lb Serrano ham
- 1 small wedge Manchego cheese
- 2 TBS olive oil (approximate)
- 2 tea minced garlic

Instructions

A simple recipe I made for a tapas party. They were gone in minutes!

1. Saute garlic in olive oil until lightly browned. Strain garlic and discard. Or leave in if you like.
2. Slice baguette into 1/3" to 1/2" slices.
3. Slice manchego cheese. I like to slice the wedge horizontally so that each slice is the same shape.
4. Cut ham into pieces roughly the same size as the baguette slices.
5. Arrange baguette slices on a baking sheet.
6. Brush slices with olive oil.
7. Assemble crostini, with ham first then cheese.
8. Cook under broiler until until cheese is melted and ham is warm.
9. Serve.