

## Strawberry and Cheese Bruschetta

- 1 package Strawberries (16 ounces or 3 cups)
- 16 to 20 each thin baguette slices
- 6 ounces soft goat cheese
- 2 tablespoons honey



### Instructions

ADGA



If desired, toast baguette slices in a 350°F oven for 10 minutes or until crisp. Cool.

Hull strawberries. Slice each strawberry into several thin slices holding strawberry intact

Stir goat cheese and honey together in a small bowl; spread about 1 tablespoon onto each bread slice.

Place strawberries on bread fanning strawberry over cheese. Repeat with remaining strawberries.

Learn more about  
the American Dairy  
Goat Association  
and goat milk  
products!

*Recipe from Prairie Thyme  
Farm*

Serves 4

