

Crostini

Buy a French baguette from a farmers' market baker. Cut it into half-inch slices. Brush with olive oil. Put under the broiler until light brown. Flip toast other side. Remove and let cool slightly. Spread with a light layer of pesto sauce, then a generous layer of Bosky Acres plain or garlic-chive goat cheese. Top with a spoonful of steamed and drained locally grown spinach from any market farmer. Drizzle with a few drops of Sambucca. Top with some chopped tomatoes and some freshly grated parmesan cheese. Put back under the boiler on a lower rack just until the cheese melts - no more than 5 minutes. This is a great appetizer or even a light dinner. - *Bill Otto*