



Honey Drizzled Bruschetta *Perfect for Party Appetizers*

Prepare the Crostini bread:

1/2 baguette bread
2 Tablespoons olive oil, divided

Prepare Crostini: Place rack inside shallow baking pan. Slice baguette on a bias about ¼ inch thick into 12 slices Brush bread on both sides with olive oil; place on rack in baking pan; bake in 350-degree F oven for 10 minutes or golden brown. Remove from oven. Cool.

Have some Fun!

We let our guests add their favorite honey to enhance their appetizer.:

Kinds of Honey We Served:

*Almond Honey, Blueberry Honey, Bamboo Honey, Buckwheat Honey, Killer Bee Honey, Butterbean Honey, Orange Blossom Honey, Brazilian Pepper Honey, Radish Honey, Southern Belle Honey**

Appetizers We Served:

Italian Grape Tomatoes & Basil – Think Italian! Fresh grape tomatoes with basil leaves on cream cheese, coated with Parmesan cheese.

Roasted Squash & Fromage Herb Cheese - Soft fresh cheese offered with fines herbs of parsley, chives, tarragon, and chervil, is delicious topped with tiny golden roasted squash chunks. It's an elegant French appetizer to enjoy with your favorite wine.

Balsamic Mushrooms with Onions & Parmesan & Chives – Meaty balsamic mushrooms, caramelized onions, and Parmesan are perfect with fresh chives and an oaky Chardonnay.

Sopressata & Mini Cucumbers & Parmesan – Give this appetizer an Italian touch with Sopressata sausage slices and a dash of red pepper flakes on soft creamy cheese. Sprinkled with grated Parmesan. Add crisp cucumber slices for great contrast texture.

Watermelon Radishes & Baby Beet Microgreens – Spread country cream cheese over toast; top with tender baby beet microgreens, add a crunch with blushing watermelon radish bits and garden-fresh chives.

Smoked Ham & Calico Cheese – a perfect combination of smoky, sweet, and salty, garnish with fresh petite herbs.

Marinated Carrots & Sliced Almonds with Chives – Spread almond butter over toasts; top with swirls of spiralized marinated carrots; sprinkle with chives and crunchy almond slices.

Sweet and Hot Peppers & Spicy Monterey Cheese – Creamy farm cheese covers the toast, topped with tiny bits of a combined rainbow of sweet and hot peppers. It's tongue tingling!

About this Classic Appetizer:

One of the most popular appetizers is the classic pick, crispy bite-sized crostini. In Italian, they are known as little toasts. It is easy to see why everyone loves them with their endless flavor possibilities, drink pairing, and easy preparation. Simply start with toasted seasoned baguette slices and then choose a few of these topping combinations for sips and bites that are sure to impress.

***Information about the Kinds of Honey We Served:**

Almond Honey is produced in California, which is the largest US producer of this nut. The honey is sweet with a strong nutty aftertaste.

Bamboo Honey isn't from bamboo at all. It derives from a plant called Japanese Knotweed, which is also known as American Bamboo. It is an invasive plant that is related to buckwheat, so the color has a dark, molasse appearance. The flavor is much sweeter than that of Buckwheat Honey. This is an interesting honey that is hard to find.

Our **Blueberry Honey** came from Maine and had a wonderful blueberry taste that was perfect as a syrup on pancakes! Bees and Blueberries just love each other. which means more berries and more blueberry honey.

Buckwheat Honey is naturally dark and has a strong taste like raisins or molasses.

It is also known for being high in antioxidants. Studies show that eating approximately 4oz of Buckwheat honey a day boosts the antioxidant activity in plasma! Buckwheat Honey significantly reduced the frequency, severity, and bothersome nature of nighttime cough from upper respiratory tract infection. Honey tested significantly better than standard cough medicine!

Butterbean Honey has a mild taste and is not super sweet or super strong. It is a good base for everything from sweet cakes to gooey treats. If you are into brewing, Butterbean Honey is a good honey to use combined with more expensive honey or use it straight to highlight your spice mix.

Killer Bee Honey is a wildflower honey produced by the Africanized Bees of Brazil. Therefore, the flavor varies a bit from year to year, but tends to be a nice natural caramel taste. This rich taste makes it suitable for everything from baking to teas and brewing!

Orange Blossom Honey has a light, citrus aftertaste that varies somewhat according to the variety of orange grown. In addition, Orange Blossom Honey tastes so much sweeter than other honeys (and cane sugar), that you don't need much of it to sweeten your teas and other treats!

Brazilian Pepper Honey comes from a plant native to Brazil. The honey, on the other hand, has a mild taste akin to sweet potatoes.

Radish Honey isn't spicy like the plant, it has a sweet-yet-light flavor with an aftertaste that leaves your mouth a bit dry. It picks up spices well, Try it on pumpkin pies, pecan pies, and banana bread.

Southern Belle Honey is from a resultant wildflower. Surprisingly, this honey has a taste like peaches. it is surprisingly sweet for such a dark honey, with a rich taste that is not overpowering\

Wild Flower Honey comes from what is blooming - Dandelions, clover, and violets in the lawn, maybe some chickweed, too. Trees, bushes, herbs, and even creek plants. Wildflower Honey varies in flavor and color from location to location, or even in the same location depending upon time of year and growing conditions.

For More Information See:

<https://www.beefolks.com/shopdisplaycategories.asp?id=15&cat=Honey>