



Hot Sausage and Preserves Bruschetta with Cheese

Camine Pappas – July 1, 2013

1 long French bread loaf, cut into thin slices

1 jar apricot or peach preserves

1 small log plain goat cheese

1 package Jimmy Dean sausage, browned into very small meatballs about ½ inch across.* Drain and cool.

Olive oil

Cracked sea salt for garnish

Fresh oregano leaves for garnish

Arrange bread slices on a cookie sheet. Brush generously with the olive oil. Broil on high until toasted, about 3 minutes. (Watch carefully!) Let cool. Layer with a smear of softened goat cheese, a dollop of preserves and top with a meatball and an oregano leaf. Top with cracked sea salt and serve.

**You can substitute thinly sliced lean roast beef, or prosciutto for the sausage. I recommend you add a quick drop or two of your favorite hot sauce if you aren't using the hot sausage. Sriracha will work great.*

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