

## Sausage Goat Cheese and Honey Bruschetta

#fabin40

May 2014 by  
Camine Pappas  
Prep time 35  
Makes 12 servings

### INGREDIENTS:

1 loaf French  
bread cut into ½  
inch widths  
2 packages honey  
goat cheese  
(Publix)  
1 package Jimmy  
Dean Hot Sausage  
cooked and  
slightly cooled  
2 – 3 T fresh basil  
finely julienned  
1/3 C toasted  
pine nuts\*  
Honey



### DIRECTIONS:

Toast both sides of bread under the broiler. Slather each with goat cheese. Then top with hot sausage, pine nuts and drizzle generously with honey. Top generously with fresh basil.

\*To toast pine nuts, place in a single layer in a hot saucepan. Watch as they will begin to toast after only a few minutes. Remove immediately. They burn FAST! Let cool.

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