



CRANBERRY & POMEGRANATE BRUSCHETTA

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Via Andrea Tabler - Tabler Party of Two

This is Sam's favorite appetizer to make for upcoming holiday parties at home. They have become a staple in her household during the last few holiday seasons and are quick and easy to make. Plus, if you have extra relish left over, you can use it as a chutney or marinade for other dishes.

INGREDIENTS:

Pomegranate & Cranberry Relish

- 1 pound fresh (or frozen) cranberries, washed
- 1 cup sugar
- 1/2 cup roughly chopped fresh basil leaves
- 3/4 -1 cup pomegranate seeds
- Finely chopped fresh basil, for garnish

Crostini

- 1 thin, good quality baguette, sliced about 1/4 inch thick
- 1/2 cup extra virgin olive oil
- Sea salt
- Freshly ground black pepper
- 8 oz. cream cheese, softened

INSTRUCTIONS:

Pomegranate & Cranberry Relish

1. Pulse the cranberries, and sugar in a food processor, and pulse on and off several times until cranberries are coarsely chopped. Don't over-process!
2. Add basil and pulse a few more times. Not too much, basil bits should be visible in relish. Transfer to a storage container and add pomegranate seeds. Refrigerate for at least 2 hours or until ready to use.

Crostini

1. For the crostini, preheat oven to 350°F.
2. Place baguette slices on prepared pan and brush lightly with oil
3. Sprinkle lightly with salt and a grind of pepper.
4. Bake for 14-18 minutes or until golden, rotating pans halfway through baking time.

Assembly

1. To assemble bruschetta, whisk cream cheese until creamy
2. Spread about 1/2 - 1 tablespoon on each crostini and top with a scoop of the relish.
3. Garnish with basil.