

4 Cheese Crostini Topped with Cranberry Preserves

8 oz. block cream cheese

¼ cup crumbled Blue cheese

¼ cup shredded Parmesan cheese

¼ cup Romano cheese

*Mix all together with stand mixer or hand mixer

12oz bag fresh cranberries

1 cup Orange Juice or Apple Cider

1 TBS Orange Zest

1 Tsp Cinnamon

¼ cup white sugar

¼ cup brown sugar

1 apple washed and diced small

*Place all ingredients in large sauté pan and cook down to jam consistency, stirring often. May need to add more Orange Juice or Cider.

*Slice French baguette into rounds and top with smear of cheese spread, line on cookie sheet and top with more shredded Parmesan cheese. Bake 400 degrees for 4-5 minutes until golden. Top warm crostini with tsp. of cranberry preserves.