



# Summer Fresh Crostini

Makes 32+ appetizer servings ~ \$10.88 (\$.34 per serving)

## Ingredients

1 fresh baguette, sliced into 1/4" slices  
1 lb. Fresh English Peas (shelled)  
1/2 – 1 oz. Fresh Mint  
Juice of one lemon

Extra Virgin Olive Oil  
1/4 cup Parmesan Cheese  
Balsamic vinegar reduction (optional, see below)  
10 radishes, thinly sliced for garnish

## Directions

1. Heat oven to 350°. Place baguette slices in a single layer on a baking sheet. Brush both sides of the bread with olive oil. Bake for 7-10 minutes. Turn slices over. Sprinkle lightly with parmesan cheese. Continue to bake for another 7-10 minutes. Keep an eye on them to make sure they don't burn. Remove from oven and set aside to cool.
2. Bring a medium saucepan full of water to a full boil. Have handy a bowl of ice water. Drop peas into boiling water and cook for approximately 2 minutes – until they turn a vibrant green. With a slotted spoon or mesh strainer, place the peas in the ice water. This will stop the cooking process.
3. Remove mint leaves from stems. Roughly chop the mint. Start with half the mint. You can always add more according to your personal taste. In the bowl of a food processor, combine peas, mint and lemon juice and puree until peas are completely broken down. The mixture will be thick. Slowly drizzle in enough olive oil to produce a nice spreadable consistency. Check flavor and add more mint if desired.

## To assemble:

Brush crostini with balsamic vinegar reduction (if using). Evenly spread a thin but generous amount of the pea & mint mixture on top of the crostini. Top with 2–3 radish slices for color and crunch.

## Optional Balsamic vinegar reduction:

Reducing balsamic vinegar (or "cooking it down") thickens the vinegar and produces a nice vinegar 'sauce' that can be used on anything from crostini to a glaze for meats, or to drizzle on vegetables or fruits (peaches or strawberries are exceptional choices.)

Use about 4 times the amount of vinegar as you want sauce. Place vinegar in a heavy bottom sauce pan and place over medium heat. Keep the vinegar at a steady simmer. In about half an hour the vinegar will begin to get syrupy. Watch it closely so that it does not burn. When it has cooled, store in an airtight container in the refrigerator. It will keep almost indefinitely. It will congeal, but can be spooned into a heatproof measuring cup and placed in a pan of hot water or on low in a microwave.

Crostini is wonderful when served with chilled white wine or Prosecco!

*Recipe courtesy of Mary Pat Butler.*

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