

Blue Cheese & Nectarine Bruschetta

Source: www.foodnetwork.com

Serves: 4 - 6

Ingredients:

- 1 baguette
- ½ cup olive oil
- Kosher salt and freshly ground black pepper
- 1 cup blue cheese (Salemville Amish Blue Cheese)
- 12 (8-inch) bamboo skewers, soaked in water 30 minutes

Directions:

1. Preheat grill to medium heat.
2. Slice the baguette on the bias to create long thin slices.
3. Toss the baguette slices with the olive oil and salt and pepper to taste.
4. Cut the nectarines in half, remove the pit and cut each half into 4 wedges. Hold 2 skewers 1-inch apart in one hand and use the other to skewer each nectarine wedge on both. Skewer 4 wedges on each pair of skewers.
5. Grill the bread until golden and toasted, about 1 minute per side. Meanwhile, grill the nectarines until they have grill marks and begin to soften, about 2 minutes per side.
6. Spread some blue cheese dip on each baguette slice and top with grilled nectarines.