

Crostini with Cheese & Orange Bitters Honey



Crostini with blue and goat cheeses, drizzled with ANGOSTURA® orange bitters honey.

INGREDIENTS

1/2 cup clover honey

1/2 tsp. ANGOSTURA® orange bitters

French style baguette

Tangy cheese (soft goat cheese, blue, Gorgonzola, Roquefort or brie)

METHOD

Stir ANGOSTURA® orange bitters into honey. Pour into a squeeze bottle, if desired.

Thinly slice baguette and toast lightly; cool. Top each piece with cheese. Drizzle with ANGOSTURA® orange bitters honey. Serve immediately.

Recipe by Rita Held

Rita Held Kitchen Notes:

If honey is thick, warm it up a bit before adding bitters. Orange Bitters honey may be stored for several weeks for future use – refrigerated or at room temperature.

No nutrient analyses because the recipe is so flexible — ie amount of cheese and honey, size of bread etc.