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# Gorgonzola, Grape and Nut Crostini

California Table Grape Commission

Internet Address: <http://community.tasteofhome.com/forums/p/286066/287417.aspx>



**Servings: 15**

*Recipe assumes each person will eat two.*

1. Preheat broiler and adjust rack so that it is about 4 inches from heat source. Brush one side of each bread piece lightly with olive oil. Place bread on baking sheet with oil-side up and broil until lightly toasted, watching carefully so as not to burn. Remove sheet from oven and set aside.
2. Beat together cream cheese, mayonnaise, Gorgonzola cheese, and green onions; season with salt and pepper. Fold in grapes and pine nuts. Spread generously (about 1 tablespoon) of mixture onto untoasted side of each bread piece, spreading clear out to edges, and replace on baking sheet, cheese-side up. Broil until cheese mixture is heated and lightly browned, about 3 minutes, watching carefully, again, so as not to burn. Wait just a minute or two, then serve with Italian parsley sprinkled on top.

1 small baguette, thinly sliced (20 to 30)

Olive oil

4 ounces cream cheese, at room temperature

1/4 cup mayonnaise

1 cup Gorgonzola cheese, crumbled, or other blue cheese type

2 tablespoons green onion, finely chopped

Freshly ground black pepper, to taste

1 cup red grapes, seedless, quartered

1/2 cup pine nuts, toasted

2 tablespoons Italian parsley, finely minced

*Serving Ideas: Can also be served cold on toasted baguette slices. To toast pine nuts, bake on cookie sheet in oven preheated to 350°F until lightly browned, about seven minutes.*

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Per Serving (excluding unknown items): 225 Calories; 14g Fat (54.1% calories from fat); 8g Protein; 19g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 448mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>