



Swiss-Blue Cheese Crostini

- 1 French baguette
- 4 garlic cloves, pressed
- ¼ cup olive oil
- 12 marinated dried tomatoes, halved
- 1 cup (4 ounces) shredded Swiss cheese
- 1 (4-ounce) package crumbled blue cheese
- ¼ cup chopped fresh **parsley**

Slice bread into 24 (1/4 to ½ inch) slices, and place on an aluminum foil lined baking sheet. Bake at 400 degrees for 5 minutes or until lightly browned. Combine garlic and oil; brush on bread slices. Top each slice with tomato half. Combine cheeses and parsley; spoon on top of tomatoes. Bake at 400 degrees for 5 minutes or until cheese melts. Serve immediately.