

A Delicious Take on Bread and Cheese!

The best part about this recipe is that you can easily adjust it to make a small or large batch. You can even eyeball the ingredients without destroying the dish!

Ingredients

- 1 French baguette
- 4-8 oz. cream cheese (full fat), softened (8 oz. makes a creamier mix, 4 oz. will be chunkier – both will be delicious!)
- ¼ lb honey ham sliced medium to thin and diced
- ½ cup shredded Swiss cheese
- 1 tbsp Dijon mustard

Directions

1. Preheat oven to 350°F. Prepare a cookie sheet with tin foil.
2. Slice baguette into ½ or ¼ inch slices and set aside.
3. In a medium bowl, mix cream cheese, honey ham, Swiss cheese and mustard.
4. Using a spoon (I use a tablespoon) scoop a small amount of the mixture onto a slice of baguette and set aside on the cookie sheet. Repeat until sheet is full or mixture runs out.
5. Bake for 10 minutes or until golden and slightly puffed.
6. Briefly broil to give a golden brown top to each crostini.
7. Remove from oven, let cool for 5 minutes and serve!