

# Blue Cheese Crostini with Balsamic-Roasted Grapes

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Hands-on Time	Total Time	Yield
20 Mins	35 Mins	Makes 8 to 10 appetizer servings

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SOUTHERN LIVING

Keep this recipe in your back pocket to use as your go-to for last-minute company. You can also serve the grapes with chicken or pork in lieu of a sauce. Or toss them in salads.

## Ingredients

2 cups halved seedless red grapes
2 tablespoons balsamic vinegar
1 1/2 tablespoons minced shallot
2 teaspoons olive oil
1/2 teaspoon light brown sugar
1/4 teaspoon kosher salt
1 (12-oz.) French bread baguette, cut into 15 to 20 (1/2-inch-thick) slices
3 tablespoons butter, softened
2 ounces crumbled blue cheese, softened
1/3 cup chopped toasted pecans
Garnish: chopped fresh thyme

## How to Make It

Preheat oven to 425°. Toss together first 6 ingredients. Arrange grapes in a single layer in a small roasting pan; bake 15 to 20 minutes or until grapes wilt and liquid forms a thin syrup. Remove from oven. Increase oven temperature to broil with oven rack 7 inches from heat. Arrange bread slices in a single layer on a baking sheet. Stir together butter and cheese, and spread evenly over bread slices. Broil 2 to 3 minutes or until browned and bubbly. Spoon grape mixture over toasted bread, and sprinkle with pecans.