

Bruschetta (Two Ways)

Makes 4 servings each

SUNDRIED TOMATO/ GOAT CHEESE:

1 small baguette, sliced into thick pieces
11 ounces goat cheese
¾ cup sundried tomatoes, chopped
½ cup Kalamata olive, pitted and chopped
5 tablespoons olive oil
*2 teaspoons **Costantino's Kitchen Gusto Seasoning***

Preheat a grill or stove-top grill pan. Grill the bread on both sides until crispy. Combine remaining ingredients well and spread on toasted bread.

WHITE BEAN/BASIL:

1 small baguette, sliced into thick pieces
*2 tablespoons **Costantino's Kitchen mild garlic oil**, plus more for brushing bread*
¼ teaspoon red pepper flakes
8 to 10 basil leaves, chiffonade
1 15-ounce can cannellini beans, drained and rinsed
2 tablespoons pine nuts, toasted
Sea salt
Freshly ground black pepper
2 ounces feta cheese, crumbled

Preheat a grill or stove-top grill pan. Grill the bread on both sides until crispy. Meanwhile, heat the garlic oil over medium heat. Add the pepper flakes, cook for 10 seconds and then add the basil leaves. Add beans and mix all together. When the basil leaves are wilted, remove mixture from the heat and add pine nuts. Season to taste with salt and pepper. Lightly brush more garlic oil on the bread, then top with some of the bean mixture. Evenly divide feta over the top.

