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## Asparagus Crostini

**Makes about 2 dozen appetizers**

### INGREDIENTS:

- 1 loaf French bread, cut in to 1/4" slices
- 1/4 cup crumbled Bleu cheese
- 1 TB olive oil, plus extra for brushing
- 2 TB grated Parmesan cheese
- 1/2 lb. asparagus, cut into 1/4" slices
- 1/3 cup chopped roasted red peppers
- 2 cloves garlic, chopped 8 oz. cream cheese, softened
- 1/4 cup mayonnaise
- 1 cup shredded Jarlsburg cheese
- 3 slices Prosciutto, cut into 24 strips

### PROCESS:

Preheat oven to 375°F

Brush bread slices with oil and bake for about 6 min. Heat remaining oil in non-stick skillet and saute asparagus until softened. Add garlic and cook for another minute. Set aside.

In a large bowl, mix the cream cheese until soft. Add remaining ingredients, except prosciutto, and combine well. Spread a heaping teaspoon of this mixture onto bread, top with a prosciutto strip and bake until bubbly and brown, about 8 min.