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A sweet, savory, buttery, green and healthy food blog by Sanura Weathers

## CHILI SPICED GOAT CHEESE WITH TOMATO CORN SALSA CROSTINI

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Partnering with NYC's Fresh Bodegas Initiative, MyLifeRunsOnFood.com demonstrates crostini recipes at Brooklyn's Common Grounds Sat., July 30, 2011. Recipe originally at <http://blog.sanuraweathers.com/2011/07/demo-chef-fresh-bodegas-crostini/>. **Questions or comments about this recipe? Email [Sanura@MyLifeRunsOnFood.com](mailto:Sanura@MyLifeRunsOnFood.com)**

### *Ingredients*

1 baguette; horizontally cut in 1/2 inch thick slices; lightly toasted  
4 oz. plain goat cheese; room temperature  
2 to 3 green scallions; minced  
1/2 tsp. ground chili or chipotle  
1/4 tsp. ground cumin  
1 tsp. tomato paste  
1/2 tsp. smoked Spanish paprika  
2 small garlic clove; minced  
Fresh black pepper and sea salt; to taste  
2 jalapeno; seeds and rib removed; minced  
3 ears of corn  
1/2 cup chopped fresh cilantro  
1 small red onion; finely chopped  
1 to 2 chopped tomatoes or 8 oz. quartered grape tomatoes  
A drizzle of olive oil  
A dash of red or white balsamic vinegar  
The juice of 1 lime

### *Directions*

1. To make the Chili Spiced Goat Cheese Spread: Whisk together goat cheese, scallions, chili/chipotle, cumin, tomato paste, 1/4 tsp. smoked Spanish paprika, 1 small garlic clove, fresh black pepper, sea salt, and 1 minced jalapeno. Set aside.
2. Using a knife, remove the corn over a bowl by carefully sliding a knife vertically down the cob. Repeat with the other 2 ears of corn. Discard corn cobs.
3. To make Corn Tomato Salsa: In the same bowl as the corn kernels, lightly toss together 1/4 tsp. smoked paprika, fresh black pepper, sea salt, 1 minced jalapeno, cilantro, red onion, tomatoes, a drizzle olive oil, a dash of balsamic vinegar and lime juice.
3. To Plate: Spread about 1 tablespoon of Chili Spiced Goat Cheese over one baguette slice. Spoon a couple tablespoons of Corn Tomato Salsa. Repeat with other baguette slices.
4. Enjoy.

## CINNAMON GOAT CHEESE WITH FRESH SUMMER FRUIT CROSTINI

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### *Ingredients*

1 baguette; horizontally cut in 1/2 inch thick slices; lightly toasted  
4 oz. plain or honey goat cheese  
1 to 2 tsps. honey (use if honey goat cheese is unavailable and reserve for drizzling over crostini)  
1/4 tsp. grated nutmeg or ground nutmeg  
1 tbsp. cinnamon  
A pinch of sea salt  
Fresh summer fruit such as blueberries, blackberries, strawberries, peaches, nectarines, plums, and more

### *Directions*

1. To make the Cinnamon Goat Cheese: Whisk goat cheese, honey (if honey goat cheese is unavailable), nutmeg, cinnamon, and sea salt together. Set aside.
2. To Plate: Spread about 1 tablespoon of Cinnamon Goat Cheese over one baguette slice. Top with your choice of fresh fruit. Repeat with other baguette slices. Drizzle each crostini with a little honey.
3. Enjoy.

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