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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

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**

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

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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