

Easy Cranberry and Goat Cheese Crostini

By Sunny Anderson

Yield: 20 crostini

INGREDIENTS

- 1 cup dried cranberries
- 1 cup chicken stock
- 4 teaspoons honey
- 20 to 24 fresh rosemary leaves
- Kosher salt and freshly cracked black pepper
- 20 store-bought crostini
- 8 ounces goat cheese, at room temperature

PREPARATION

1. In a medium saucepan over medium-high heat, add the cranberries, stock, honey, rosemary, a pinch of salt and a few grinds of pepper and bring to a boil. Simmer for 1 minute, then remove from the heat and let cool in the pan.
2. Smear the crostini with the goat cheese, then top with the cooked cranberries.