



POM JELLY CROSTINI

12-20 Crostini or sturdy crackers (Crostini can be made by taking a baguette and slicing on the bias and then drizzling it with olive oil, salt and pepper. Bake in the oven in one layer at 425 until golden brown. If you want to rub the cut end of a garlic clove(s) on the hot crostini, that adds a little punch of flavor as well!)

1 log of Goat Cheese

1 cup of Pomegranate Seeds

1/2 cup of roughly chopped Toasted Pistachios (toast on stove top over medium heat while constantly tossing until you can smell the oils release)

1 Jar Macala Pomegranate Jelly

Spread Goat Cheese on Crostini, top with a few pom seeds and some of the toasted Pistachios, Top with a teaspoon or so of (slightly heated if preferred) pomegranate jelly and serve.