



# *Chevre Bruschetta Pomodoro*



- ◆ 1 cup of your favorite spaghetti sauce
- ◆ 1 sleeve of chevre (goat cheese) - 4 to 6 oz
- ◆ 1 loaf of french or ciabatta bread
- ◆ 1/2 cup olive oil
- ◆ 2 garlic cloves, minced

*Preheat oven to 300 degrees. Combine olive oil and garlic. Slice bread into 1/2 inch slices and brush each slice with olive oil garlic mixture. Place on baking sheet and bake for 15 minutes. Pour spaghetti sauce in a small oven proof ramekin and top with sliced chevre. Bake for 10-15 minutes until hot. Serve on warm garlic bread with a lovely glass of merlot!*



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*Cheese, wine and friends must be old to be good!*

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