

Pomegranate Pistachio & Chocolate Crosthini

yield 3 dozen

Crosthini Ingredients:

36 slices French bread baguette (1/4 inch thick)
1 tbs. butter, melted
4 oz. cream cheese, softened
1 tbs. orange juice concentrate (do not add water)
1 cup pomegranate seeds
½ cup finely chopped pistachios
2 oz. dark chocolate candy bar, finely chopped

Instructions:

- Preheat oven to 400 degrees. Arrange bread slices on an ungreased baking sheet; brush tops with butter.
- Bake until lightly toasted, 4 – 6 minutes.
- Remove from pan to a wire rack to cool.
- Beat cream cheese with orange juice until smooth; spread over toasts.
- Top with remaining ingredients.

Origin unknown. Circulated among friends of Environmental Volunteers.

Happy Thanksgiving from Environmental Volunteers!

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