

CRISP TOASTS

Ingredients:

1 baguette, sliced thin
Oil (varies up to half a cup)
Balsamic vinegar (varies up to half a cup)
1 tablespoon rosemary, crushed
1 tablespoon thyme, crushed
1 tablespoon basil, crushed
1 teaspoon salt
1 teaspoon pepper
½ to 1 cup Parmigiano-Regiano, shredded



Directions:

You be the visionary. You can change out the spices to suit your tastes.

Slice the baguette of bread thin. Set the slices on a cookie tray, then brush each piece with olive oil and balsamic vinegar.

Mix all the spices and sprinkle on the baguette slices.

Sprinkle with a generous amount of grated Parmigiano-Regiano. [You can also use shredded Parmesan].

Slide the cookie tray into a preheated 400 degree oven.

Bake 6-10 minutes, depending on your desire of crispiness.

Remove from oven and serve immediately with your favorite meal. They are crunch-in-your-mouth yummy.

Don't forget that they make a lovely addition to a cheese platter.