

Cranberry Crostini

Appetizer



ingredients

1 pc	baguette, buttered and cut in half vertically
1/4 cup	butter
	Filling
1 cup	crumbled goat cheese
1/4 cup	mayonnaise
2 cans	tuna
2 pc	green onions chopped
1/2 cup	fresh cranberries chopped
	juice and zest from 1 lemon
	salt and pepper to taste

instructions

- Heat oven to 400F.
- Butter baquette halves and place onto a cookie sheet.
- Mix all filling ingredients together and spread onto baquette except cheese.
- Crumble cheese on top.
- Bake until nice and brown about 20 minutes.
- Slice and serve.

