



**Cranberry Crostini**  
**(remake of Cranberry Cream Cheese Crostini**

<http://www.whatscookingwithruthie.com/2012/11/01/virtual-progressive-thanksgiving-dinner/> )

12 oz bag of fresh cranberries

1 cup sugar

1/4 cup of chives or 2 green onions

10 slices of jalapeños

3 Tablespoons of fresh cilantro

Chevril goat cheese for dairy free eaters or cream cheese for those who can eat dairy

1 loaf of bread. Use the Olive Oil bread next time

<http://www.lincolntent.com/recipes/OliveOilBread.pdf>

Olive Oil

Take out goat cheese

Place all of the ingredients up to goat cheese in the food processor and process until pureed to consistency of apple sauce.

Slice bread brush with olive oil and broil until toasted in the oven.

Spread with cheese and top with cranberry mixture.

Rachel found this on the above blog and it is fantastic. We played with the ingredients to work with what we had, and to make a dairy gluten free version for Dorothy.

<http://www.lincolntent.com/GFCF-Appetizers.html>