



Greenmarket Recipe Series

Rosemary Cherry Crostini

Ingredients:

- *2 Pounds Sweet Cherries (e.g. Bing or Rainier)
- *3 Cups Farmer's Cheese (alternatively, fresh ricotta)
- *3 Tbsp Fresh Rosemary
- *1 Baguette
- 1/3 Cup Granulated Sugar (*optional, more important if using sour cherries*)
- 2 Tsp Balsamic Vinegar
- 1 Tsp Fresh Cracked Black Pepper
- *available seasonally at your neighborhood Greenmarket*

Instructions:

Pit and halve cherries taking caution not to lose cherry juice, finely dice rosemary. Combine cherries, rosemary and sugar (optional) in a saucepan. Bring to a boil then reduce to a simmer and cook for 20 minutes until cherries are very tender and liquid has been absorbed. While cherries are cooking slice the baguette into rounds and lightly toast. When cherries are pulp-tender and all liquid has been absorbed, remove from heat, stir in balsamic vinegar and pepper and allow to cool to room temperature.

Serving Options:

Spoon a healthy dose of farmer's cheese onto each baguette and top with cooled cherry compote.

Creates enough cherry compote for one full baguette