



Cherry Holiday Crostini

Cherries, almonds, honey, and mint come together with creamy Bison Cottage Cheese to create a fresh and delicious crostini appetizer.

Servings	Prep Time	Cook Time	Total Time
12	20m	10m	30m

Ingredients

- 2 cups Bison Cottage Cheese
- 1 baguette, sliced thin
- 2 Tbsp olive oil
- 20 fresh cherries, pitted and chopped
- 1 Tbsp light brown sugar
- 2 Tbsp sliced almonds
- 2 Tbsp fresh mint, minced
- 2 Tbsp honey

Instructions

1. Preheat oven to 350°F. Slice the baguette and place slices on a large baking sheet.
2. Brush the tops of baguette slices with olive oil and bake for 5-7 minutes.
3. In a mixing bowl, stir together cherries and brown sugar. Set aside.
4. Top each baguette slice with 1-2 tablespoons of Bison Cottage Cheese. Top with a spoonful of cherries, almonds, and mint, distributing evenly.
5. Drizzle with honey, serve, and enjoy!

