

PARMESAN CRISPS

SUPPLIES:

1 ½ cups finely shredded Parmesan cheese
Vegetable cooking spray

Sprinkle about 1 tablespoon cheese forming a 2 inch round on an aluminum foil lined baking sheet coated with cooking spray. Repeat with remaining cheese leaving 1 inch between rounds.

Bake at 350 deg F for 8 minutes or until lightly browned; quickly remove cheese crisps from baking sheet with spatula. Cool on wire rack; store in an airtight container.

TOASTED BREAD SQUARES DIPPED IN OLIVE OIL

SUPPLIES:

1 dozen baguettes or smaller French bread loaves
1 bottle virgin olive oil (use as needed)
Tuscany Blend Spices (sun dried tomato & basil) dipping seasoning
Grated Parmesan cheese
6 cloves garlic

Slice baguettes into ¼ to ½ inch slices- Toast in 400 deg F oven (do not burn)
Cut garlic cloves in half and rub toasted bread slices with garlic.

Put 2 tablespoons of olive oil in each dipping saucer with sprinkle of seasoning and 1 teaspoon of Parmesan cheese; let stand for 20-30 minutes to increase flavor.

Dip toast into seasoned olive oil and enjoy with your wine.