

Bruschette with Gorgonzola and Apples

4 oz. crumbled Gorgonzola

3 oz. softened butter

2 oz. brandy or cognac

2-3 Granny Smith (or other tart) apples

Baguette

Olive oil (preferably garlic-flavored)

Mix together the first three ingredients and set aside.

Core and slice the apples into very thin slices, preferably using a mandolin.

Slice baguette into $\frac{3}{4}$ to 1 inch slices and place on a lightly-greased cookie sheet. Brush olive on top of each slice and bake at 400° for about 5 minutes, or until bread just begins to brown.

Remove bread from oven, and flip it. Place an apple slice on to each piece of bread and spoon on the cheese mixture. Return to oven and broil for 2-3 minutes or until cheese begins to bubble.

Makes about 30 slices.