

Fall Fruit and Cheese Baguette

Serving size varies based on baguette size

Sun Cookery

INGREDIENTS

Baguette, Pear (or Apples), Ground Cherries, Blue Cheese, Honey, Oil, Salt

DIRECTIONS

- Cut Pear into thin slices, place in skillet in one layer on medium heat, to warm up (with oil/butter) -drizzle with honey and sprinkle with salt while in the pan
- Meanwhile cut the baguette into 1in slices, lay it out on a single layer on a pan, and drizzle olive oil. Pull out when toasted - Broil & and watch carefully
- Chop ground cherries into small pieces - set aside
- Assemble, Baguette with pear slice, top with ground cherries and blue cheese crumble. Serve warm Serve with glass



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CREATE YOUR OWN **SUNSHINE**