



## Asiago & Prosciutto Toasts

Makes 8 to 10 servings

### Ingredients:

- 1 cup Kirkland Signature™ Asiago Cheese, shredded
- 2 oz Citerrio Prosciutto, chopped
- 1/3 cup Hellmann's® or Best Foods® Mayonnaise
- 2 Kirkland Signature Baguettes, sliced
- 3 Tbsp Kirkland Signature Balsamic Vinegar
- 1/3 cup black olives, sliced

### Instructions:

Combine cheese, prosciutto and mayonnaise. Place one baguette on a cookie sheet. Spread cheese mixture evenly on baguette slices. Broil 3 minutes, or until golden. Simmer balsamic vinegar over medium until thickened. Drizzle warm balsamic glaze over baked baguette.

Carve a second baguette slice into a bunny face and ears. Arrange carved baguette slices on a platter. Top with sliced olives to form a bunny face and use shredded cheese for whiskers.

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