

Quick & Easy

THE COSTCO WAY

Peach Crostini with Medjool Date Glaze

Makes 12 servings

Medjool Date Paste ingredients:

2 cups (approximately 20) Natural Delights[®] Medjool Dates, pitted and coarsely chopped
½ cup very hot water

Instructions:

In a food processor, add dates and water. Process until fairly smooth to make a coarse paste, or process longer to make a creamy paste. Scrape down the sides as necessary. Transfer to a sealable container. Store in the refrigerator for up to one month.

Medjool Date Balsamic Glaze ingredients:

2 cups balsamic vinegar
½ cup Medjool Date Paste
Pinch of salt

Instructions:

In a medium saucepan, add vinegar, Medjool Date Paste and salt. Cook over medium, stirring frequently, until paste is fully incorporated and the mixture comes to a boil. Reduce heat to a simmer. Cook, stirring frequently, until the liquid has reduced by half. Cool completely. Transfer to a sealable container. Store in the refrigerator.

Peach Prosciutto Crostini ingredients:

1 baguette
2 Tbsp olive oil
2 cups arugula
6 Tbsp prosciutto, sliced
2 peaches, pitted and cut into 6 slices each
Medjool Date Balsamic Glaze

Instructions:

Preheat the oven to 350 F. Cut the baguette into 12 1-inch slices. Brush each side with olive oil. Place on a parchment-lined baking sheet. Bake for 12 to 15 minutes, or until lightly toasted. Place on a serving platter. Top each with a small handful of arugula, a slice of prosciutto and a peach slice. Drizzle with Medjool Date Balsamic Glaze.

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