

Quick & Easy

THE COSTCO WAY

Sun Pacific Grape Toast

Makes 4 to 6 servings

Ingredients:

3 cups Sun Pacific Ruby Rush Red Grapes
1 head of garlic
4 Tbsp of olive oil, divided
1½ tsp salt, divided
1 red chili pepper, sliced into rounds
2 Tbsp thyme
2 Tbsp brown sugar
2 Tbsp balsamic vinegar
8 oz cream cheese, softened
2 Tbsp lemon juice
1 Tbsp lemon zest
4 Tbsp basil, chopped and divided
1 loaf farm-style bread, thickly sliced

Instructions:

Preheat oven to 375 F. Slice ½ inch off the top of the garlic head. Drizzle with 1 Tbsp olive oil. Top with ½ tsp salt. Wrap the garlic in aluminum foil. Bake for 40 minutes, or until soft.

To a medium baking sheet, add grapes, 2 Tbsp olive oil, remaining 1 tsp salt, red chili pepper, thyme, brown sugar and balsamic vinegar. Toss to coat. Bake in the oven for 20 to 25 minutes, or until caramelized. Remove. Cool for 10 minutes. In a medium bowl, mix cream cheese, lemon juice, lemon zest and 2 Tbsp basil until spreadable. Spread bread slices with remaining 1 Tbsp olive oil and roasted garlic cloves. Toast in the oven until golden brown. Top bread slices with cream cheese mixture and roasted grapes. Garnish with remaining 2 Tbsp basil.