

Quick & Easy

THE COSTCO WAY

California Berry Crostini with Lemon Ricotta

Makes 24 servings

Ingredients:

2 – 2 packs (4 loaves) Kirkland Signature Baguettes
4 Tbsp Kirkland Signature Extra Virgin Olive Oil, divided
1½ cups ricotta cheese
½ cup Kirkland Signature Honey, divided
Juice of 2 (approximately 4 tsp) California Lemons
3 lbs California Strawberries, hulled and sliced, blueberries, blackberries and raspberries
Zest of 2 California Lemons
5 to 6 sprigs basil, finely chopped
Kirkland Signature Freshly Ground Black Pepper

Instructions:

Preheat oven to 350 F. Slice the baguettes in ¼-inch rounds. Brush lightly with olive oil. Place on a baking sheet. Toast for 15 to 20 minutes, or until golden. Flip slices if needed. Set aside to cool. In a small bowl, combine ricotta, 2 Tbsp honey and lemon juice. Spread ricotta mixture onto each crostini. Place on a serving platter. Top with berries. Sprinkle with lemon zest and basil. Drizzle with remaining honey. Top with pepper. Serve.

Tip: Serve with a glass of California Fruit White Wine Sangria.

Recipe courtesy of California Grown.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



Quick & Easy

THE COSTCO WAY

California Fruit White Wine Sangria

Makes 4 servings

Ingredients:

2 California Peaches, seeded and sliced
2 California Plums, seeded and sliced
2 cups California Strawberries, hulled and sliced
750 mL bottle California Sauvignon Blanc
4 fl oz peach or passion fruit liqueur
8 fl oz lemon-lime soda or sparkling water
Mint leaves, for garnish
Ice

Instructions:

In a large pitcher, add peaches, plums and strawberries. Pour in Sauvignon Blanc, liqueur, and soda or sparkling water. Stir to combine. Refrigerate for at least 2 hours before serving. Add ice and mint to the pitcher or individual glasses. Serve.

Tip: Add 1 cup green grapes for additional flavor.

Recipe courtesy of California Grown.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

