

# Quick & Easy

THE COSTCO WAY

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## **Alpine Fresh Sweet Karoline Blackberry and Goat Cheese Crostini**

Makes 8 to 10 servings

### **Ingredients:**

2 cups Alpine Fresh Sweet Karoline Blackberries  
12 oz goat cheese, at room temperature  
1 lime, zested and juiced  
1 baguette, sliced ½-inch thick on the diagonal  
⅓ cup olive oil  
¼ cup honey, warmed  
½ cup basil leaves, thinly sliced

### **Instructions:**

Preheat oven to 375 F. Rinse and dry blackberries. Set aside. Brush baguette slices with olive oil. Place on a large baking sheet. Bake for about 7 to 10 minutes or until lightly toasted.

In a medium-size bowl, add goat cheese, lime juice and lime zest. Whip. Spread goat cheese mixture on each slice. Top each slice with 3 to 4 blackberries and a drizzle of honey. Sprinkle with basil. Serve immediately.

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

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