Goat Cheese and Gruyere Artichoke Toasts

Description

The acidity of the lemon balances out the saltiness of all the cheese, and creates great depth of flavor. The last thing the toasts are is bland. They are creamy and delicious :) Quite a winner for something that I pulled out of the fridge in 5 minutes! I challenge you to do the same with your expensive leftover ingredients- it's really quite fun.

Summary

Yield: 6
Prep Time: 20 minutes

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Category: Appetizers
Cuisine: American

Ingredients

- 1 loaf sourdough bread
- 4 oz goat cheese
- 2 oz grated gruyere cheese
- 3 tbsp chopped marinated artichokes
- 2 tbsp chopped fresh parsley
- 1 squeeze of lemon juice

Instructions

Preheat broiler.

Lightly brush both sides of toasts with olive oil and place on non-greased sheet tray.

Place in oven and broil until golden brown, 1 to 2 minutes.

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Turn slices over and repeat with remaining side.

Remove from oven.

Meanwhile, mix together remaining ingredients in medium bowl.

Spread desired amount on each toast and return to oven.

Broil until cheese is golden brown and bubbly, 2 to 3 minutes.

Remove from oven and serve warm.