

ROSEMARY & OLIVE OPEN-FACED GRILL

Ingredients:

- 1 slice of your favorite bread [mine happens to be egg-based and gluten-free]
- 2 slices of Mitica Romao Rosemary Crusted Sheep's Milk Cheese
- 6 olives (again, use your favorites, pitted, sliced in half)
- 1 Tablespoon balsamic vinegar



Directions:

Toast the bread
Baste it with balsamic vinegar.
Lay the olives on the toast. Add the cheese.
Broil in the oven for 3-5 minutes, depending on crispness desired.

Serve warm.



Daryl Wood Gerber
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