



THE J.M. SMUCKER CO.

## Roast Beef Crostini with a Berry Glaze

Whet your guests' appetites with a mouthwatering roast beef crostini recipe, featuring an easily customizable berry glaze. It makes an irresistible start to any celebration.

**Prep Time Cook Time Serves Difficulty**

15 mins 10 mins 24 Medium

### Ingredients

- 1/3 cup Blackberry Jam
- -OR-
- 1/3 cup Natural Triple Berry Fruit Spread
- 24 slices French bread baguette (1/4-inch thick)
- 2 tablespoons extra virgin olive oil
- Salt and pepper
- 6 ounces cream cheese, softened
- 2 tablespoons horseradish
- 8 ounces very thinly sliced deli-style roast beef
- 1 teaspoon balsamic vinegar
- 1 teaspoon fresh thyme leaves

### Directions

#### **Step 1: Prep oven & bread.**

HEAT oven to 400°F. Place bread slices on a baking sheet in a single layer. Brush top sides of slices with olive oil. Sprinkle generously with salt and pepper. Bake for 7 to 10 minutes or until lightly toasted. Cool on baking sheet.

#### **Step 2: Add horseradish cream cheese layer.**

STIR cream cheese and horseradish in a small bowl until blended. Spread some on top of each toasted slice of bread (AKA crostino).

#### **Step 3: Top with roast beef.**

TEAR the roast beef into strips. Arrange and fold on top of the creamy layer.

#### **Step 4: Add berry glaze & thyme.**

STIR fruit spread and vinegar in a small bowl until blended. Drizzle about 1/2 teaspoon of fruit spread mixture over each crostino. Sprinkle crostini with thyme, and serve.

### Images

