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.

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