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## Blue Cheese-Olive Crostini

*By Susie Iventosch*

(each recipe makes about 16 crostini)

### INGREDIENTS

1/2 baguette, sliced into 1/4-inch slices  
1/4 cup olive oil  
1/2 teaspoon ground black pepper  
1/2 cup finely chopped Manzanilla olives, stuffed with pimientos  
1/2 cup crumbled blue cheese  
1-2 tablespoons yogurt-based blue cheese dressing (bottled)

### DIRECTIONS

Preheat oven to 400 degrees.

Place baguette slices on baking sheet. Mix olive oil with black pepper and brush on tops of baguette slices.

Bake bread for 5-7 minutes, until slightly crunchy on edges, but still soft in the middle. Remove from oven and set aside.

In a bowl, mix olives, blue cheese and dressing. Spread on tops of toasts. Bake again at 400 degrees, for approximately 10 minutes, or until cheese is bubbly and beginning to brown.

Serve hot!

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