

# A Perfect Combination for Crunchy Crostini

By Susie Iventosch



Blue cheese-olive crostini

Photo Susie Iventosch

This appetizer is a family favorite and one that my husband's mom, Dolores Iventosch, taught me to make. I think she made it for many years prior to my first introduction, which was back in the late 1990s, when she prepared a few hundred for my father-in-law's 50th

class reunion from Berkeley High School.

The combination of melted blue cheese and olives was an immediate hit with me! She had hundreds of these prepared and frozen, in advance of the cocktail party they hosted as part of the

weekend festivities.

We recently served it for my father-in-law's 85th birthday celebration and the family enjoyed it with such fond memories of Grandma and her wonderful repertoire of recipes!

She used to cut rounds from slices of white and whole wheat bread as the base, but with all of the wonderful local bakeries, we now make it "crostini" style with slices of freshly-baked baguette.

I hope you enjoy this special treat as much as we have over the years! It is also great served alongside pasta in lieu of bread and butter.



Weekly Menus \$5/month

Fresh, Healthy Recipes - Weekly Menus - Grocery Delivery



Same-Day Grocery Delivery From Whole Foods Market - \$15.00 In-store pick-up - \$5.00



(925) 255-5065

www.chopchopgo.com

## Blue Cheese-Olive Crostini

(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!

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com.

This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.



## www.Lamorindaweekly.com

Most Frequently Viewed Stories From Our Last Issue:



- The Ambulance Wheels Are Turning
- Acalanes Looks Towards NCS Title, Mats Cougars fall
- Tech Trek and Scholarship Winners an Inspiration
- 10-Year-Old Del Rey Student Qualifies for Chess Championships
- Cougars Look to Fourth Straight NCS Title Miramonte knocked out
- Downtown Parking Working Toward a Solution
- Councilmember Accuses Moraga Planning Commission of Insubordination
- National Champions!
- Best Practices to Prevent Burglaries Discussed at Town Hall
- Cal Shakes Turns 40

If you wish to view any of the stories above go to www.lamorindaweekly.com and click the link below the story.

◆ New Owners

◆ New Attitude

◆ 30 Years in the Industry!

3344 Mt Diablo Blvd in Lafayette  
925-284-4440  
lamorindafloors.com

LAMORINDA FLOORS

*Kamran Gallery*

# Business Directory

Pet sitting

Heating

Underpinning

Gardening

**LOVABLE PET-SITTING**  
Cats, Dogs, Birds, Fish

Play-Time - Walks - Feeding  
Tender-Care - House-Sitting  
References - 15 Years Experience  
Lamorinda

**Linda Kucma**

(925) 746-4649 or (925) 788-1429  
mywoodypup333@hotmail.com

**ATLAS**  
HEATING & AIR CONDITIONING COMPANY  
CA LIC. #489501

Present this coupon for  
**\$35 off** any service.

\*May not be combined with any other offer.  
Expires 4/13/2014.

**925-944-1122**  
www.atlasheating.com Since 1908

**Bay Area UNDERPINNING**  
GENERAL CONTRACTOR LIC. #17127

BUILDING FOUNDATIONS - LIFTING  
LEVELING - STABILIZING

**707 310-0602**  
www.bayareaunderpinning.org

**J. Limon Gardening**

Maintenance/Clean-up  
Monthly Service  
Sprinkler System Repair

Call Jose  
**(925) 787-5743**  
License #: 018287

25 yrs. experience in Lamorinda