

## **FIG & BLUE CHEESE CROSTINI WITH POMEGRANATE BALSAMIC GLAZE**

1 baguette, sliced into 1/2-inch thick slices

8 fresh California figs, cut into quarters lengthwise

4 oz. Maytag Blue Cheese

Olive oil

Kosher salt

\*1/4 cup Pomegranate Balsamic Glaze

Arrange baguette slices on a sheet pan, drizzle with olive oil & sprinkle with kosher salt. Use broiler to lightly toast bread on both sides. Top each crostini with blue cheese and a slice of fig, drizzle with Pomegranate Balsamic Glaze. Serve immediately.

\*Pomegranate Balsamic Glaze

1 bottle good balsamic vinegar (8.5 to 9oz)

1/4 cup Stiebs Pomegranate Concentrate

2 tbsp butter

In to a saucepan over Medium Heat, reduce vinegar by half to roughly 1/2 cup. Add pomegranate concentrate and allow to heat through, remove from heat and finish with butter. Drizzle over crostini or use for a flavorful finishing sauce.

Chef Mike Midgley was a contestant on Season 2 of Bravo's "Top Chef" and is the talented & hysterically funny owner of Midgley Catering in Stockton CA.