



Asparagus and Goat Cheese Bruschetta

16 each	Asparagus Spears (trimmed and blanched)
4 slices	French Baguette
5 tbsp	Goat Cheese
1 cup	Young Arugula
2 tsp	Local Honey
1 tbsp	Olive Oil
	Cracked pepper to taste

Directions:

Preheat a grill pan over high heat or use an outdoor grill if preferred.

Brush the baguette slices with quality olive oil and grill until lightly browned on both sides.

In a small bowl, gently blend the goat cheese and the arugula and remaining olive oil.

Lightly spread on 4 toasted bread slices.

Arrange the asparagus spears on top and drizzle each bruschetta with honey.



Balsamic Honey Dijon Vinaigrette

1 Clove	Garlic (finely chopped)
1 1/2 tsp	Dijon Mustard
1 1/2 tsp	Local Honey
1/2 tsp	Sea Salt
1/4 tsp	Black Pepper
1/4 cup	Balsamic Vinegar
3/4 cup	Extra Virgin Olive Oil

Directions:

Place all ingredients in a mason jar with a screw top lid and shake well to blend.

Serve this dressing over freshly grilled asparagus.