

Roast Beef Bruschetta



Ingredients

- 1 loaf baguette French bread, cut into 30 (1/4-inch) slices
- 2 tablespoons extra virgin olive oil
- 2/3 cup cream cheese
- ½ pound thinly sliced cooked roast beef or London broil deli meat
- ¼ teaspoon coarsely ground black pepper
- 1 cup grape tomatoes, thinly sliced
- ½ cup (8) medium green onions, sliced
- 3 garlic cloves

Steps

Bread

Heat oven to 375°F. Brush both sides of bread slices with oil; place on ungreased cookie sheet. Bake about 5 minutes or until crisp flipping half way. Rub fresh garlic on the top side of the bread and cool for 5 minutes.

Cream Cheese Mixture

In a bowl blend the cream cheese with the fresh ground black pepper. Then place mixture in a plastic baggie. Cut a small slit diagonally in the bottom corner of the plastic bag.

Assembly

With your baggie dollop cream cheese onto each baguette slice. Top with beef (rolled and sliced into small pieces) and garnish with tomato slices and onions.

Top baguettes up to 1 hour ahead, then cover and refrigerate until serving.

Baguettes may be made the day before and stored in a plastic bag.