

CHEF SARA RHODES

## CHERRY AND GOAT CHEESE BRUSCHETTA

3 cups sweet cherries, roughly chopped  
2 Tbsp. olive oil  
1 tsp. finely chopped thyme  
1 tsp. finely chopped rosemary  
1/3 cup ruby port wine  
sugar to taste  
¼ tsp. Chinese 5 spice blend  
salt and pepper to taste  
¼ cup finely chopped chives  
honey to drizzle  
1 baguette loaf, cut into ½ inch slices and  
toasted  
4 oz. goat cheese, plain or herb



Heat a sauté pan over medium heat with the olive oil. Add the cherries, thyme, rosemary, port wine and a little sugar, if needed. Cook until cherries begin to soften and wine has reduced, about 4 to 5 minutes. Add Chinese five spice blend and sauté another minute. Salt and pepper to taste. Remove from pan to a bowl and cool completely.

Spread goat cheese on the toasted bruschetta. Top with the cooled cherry mixture. Sprinkle with chives and drizzle with the honey.