

Blackberry Prosciutto Appetizer

The following recipe was provided courtesy of our friends at [Driscoll's](#).

Ingredients

- 3/4 cup balsamic vinegar
- 2 Tbsp. sugar
- 2 6 oz. packages Driscoll's Blackberries
- 8 oz. chevre (goat) cheese
- 2 tsp. chopped garlic
- 1/4 tsp. dry Italian seasoning
- 1/4 tsp. coarsely ground black pepper
- 1 Tbsp. milk
- 4 oz. thinly sliced prosciutto
- 1 French baguette



Instructions

1. Preheat the oven broiler.
2. Slice baguette into 16 diagonal slices and place onto broiler pan for about 2 minutes or until golden brown.
3. Flip the baguette slices and broil for another 2 minutes. Remove from the broiler and set aside.
4. Pour balsamic vinegar into a small saucepan and stir in the sugar.
5. Boil vinegar mixture over medium heat for about 10 minutes or until reduced to 1/2 cup. Remove from heat.
6. Gently stir in the blackberries. Try to keep them from breaking open.
7. Set aside blackberry mixture to cool.
8. Place chevre, garlic, Italian seasoning, pepper and milk into a blender or food processor and blend until smooth.
9. Brush or spread liquid from blackberry mixture onto each baguette slice.
10. Spread about 1 1/2 tsp. of the chevre mixture onto each baguette slice.
11. Cut prosciutto slices crosswise into 3 pieces.
12. Top each baguette slice with 1 piece of prosciutto.
13. Top each baguette slice with whole blackberries from the balsamic reduction.
14. Serve immediately.