Strawberry Feta Bruschetta

DaytoDayDreams.com

**Ingredients**

1 cup 250 mL balsamic vinegar

1 package 454 g fresh strawberries, cut into 1/4" cubes

1/4 cup 110 g Tre Stelle® Feta, crumbled

1 baguette, cut into 24 - 1/2" diagonal slices

**Directions**

Pour balsamic vinegar into a small saucepan and bring to boil; reduce heat and allow to simmer uncovered for approximately 10-15 minutes or until mixture reaches the thickness of honey. Remove from heat and allow to cool. Mixture will thicken more upon cooling. Cover and set aside until ready to use.

Place baguette slices on a baking sheet and bake for 5 - 7 minutes until a little crunchy on the outside but still soft in the middle. Do not brown. Remove from oven and allow to cool.

Meanwhile cut strawberries into small pieces and place a small teaspoonful onto each baked baguette slice. Drizzle a small amount of balsamic reduction over the strawberries and sprinkle with Feta Cheese. Serve immediately.

Makes 24 pieces