

Roasted Beet, Arugula, Goat Cheese & Powder Keg Crostini Serves 5 – 3 Crostini's per serving

Ingredients

½ loaf Baguette, sliced on a ¼" biased
1 Yellow Beet, peeled and medium dice
1 Red Beet, peeled and medium dice
2 Tbl Olive Oil
4 oz Goat cheese, herbed
Milk, as needed
¼ Cup Baby Arugula
½ Cup Powder Keg BBQ Glaze and Grilling Sauce

1. Preheat oven to 425°F degrees. Line a sheet pan with parchment paper.
2. In separate mixing bowls (so that the colors do not bleed), toss each color of the diced beets with half of the olive oil. Spread each color of beets in an even layer on half of the baking sheet. Roast in the oven for 15-20 minutes, until tender when pierced with a fork. Remove and set aside and allow to cool to room temperature.
3. Lower oven heat to 350°F. Then spread out bread slices in a single layer on a baking sheet, and bake for 10-15 minutes or until toasted. Remove and let cool.
4. Meanwhile, mix together the goat cheese and milk (if necessary) in a small bowl until well-blended. Add more milk if you would like a thinner consistency for spreading.
5. Assemble the crostini by spreading a dollop of the goat cheese mixture on a piece of toasted bread, and then top with two leafs of arugula and diced roasted beets. Drizzle with Powder Keg sauce.
6. Place 3 crostini's per person on a single platter per table.