ANDIS
WINES

Goat Cheese, Artichoke, & Olive Bruschetta

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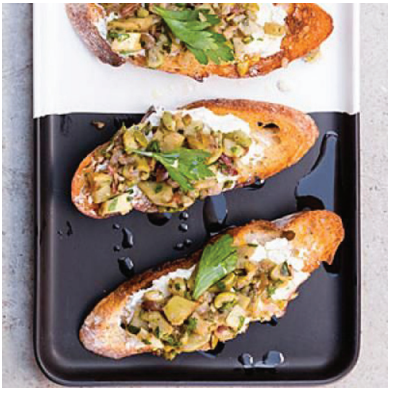
- **1 large artichoke or 1/2 cup diced thawed frozen artichoke hearts**
- **1 shallot, finely chopped**
- **1/4 cup extra-virgin olive oil, divided**
- **1/4 tsp kosher salt**
- **1 small garlic clove, minced, plus 1 whole clove**
- **1 Tbsp Meyer or regular lemon juice**
- **1/4 tsp pepper**
- **1 Tbsp chopped flat-leaf parsley, plus small leaves**
- **1/3 cup picholine or Nicoise olives, pitted & coarsely chopped**
- **12 baguette slices, cut on a diagonal about 1/2 inch thick & 4-5 inches long**
- **1/2 cup fresh goat cheese**



DIRECTIONS

1. Cut off and discard artichoke stem and all but 1.5 inches from leafy top. Pull off leaves down to pale yellow ones. Cut off all green parts from outside. Halve artichoke through stem and use a pointed teaspoon to dig out fluffy, fibrous choke. Cut artichoke into 1/4 inch dice.

2. Cook fresh (or thawed frozen) artichoke, shallot, 1 Tbsp oil, and 1/4 tsp salt in a small saucepan over medium-low heat, covered, 5 minutes, stirring occasionally. Add minced garlic; cook until artichoke is tender, 5 minutes more. Let cool.

3. To artichoke mixture add 2 Tbsp oil, the lemon juice, 1/4 tsp pepper, the chopped parsley, and olives. Stir; let relish sit at least 1 hour.

4. Preheat broiler with rack set close to heat. Broil baguette slices on a baking sheet, turning once, until light golden, 3-4 minutes total. On 1 side, lightly rub toasts with garlic clove, brush with remaining 1 Tbsp oil, and sprinkle with salt and pepper.

5. Spread toasts with cheese, leaving a corner uncovered, and top with relish. Set a parsley leaf on each.

Pair this recipe with ***Andis Wines 2012 Painted Fields***

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