

# APPLE PROSCIUTTO BRUSCHETTA

*Featuring Lady Alice Apples*



- 1 cup shredded Lady Alice apple \*
- 2 ounces prosciutto, sliced into thin julienne strips
- 1 cup shredded mozzarella cheese
- 2 teaspoons chopped fresh oregano leaves
- 1 teaspoon fresh thyme leaves
- 1/8 teaspoon freshly ground pepper
- 24 slices baguette bread
- Oregano leaves for garnish



Combine apple, prosciutto, cheese and chopped oregano, thyme and pepper. Mound apple mixture on baguette slices and bake at 375°F 12 to 15 minutes or until cheese melts and top is lightly browned. Garnish each baguette with an oregano leaf. Makes 24 appetizers.

\*Use a large grater to shred the apple. The fine grater will make the apple too watery.

Nutritional Analysis Per Serving: 66 Cal., 28 Cal. from fat, 3 g pro., 3 g total fat, 6 g carb., 9 mg chol., 0 g fiber, 104 mg sodium.

