



CROSTINI –TOPPED WITH TASTY THINGS

Color Me

- 1-Purple
- 2-Green
- 3-Blue
- 4-Orange
- 5-Brown
- 6-Red
- 7-Light Green



Officer Andy's Safety Corner



Ingredients

- 1 loaf of bread
- 1 clove of garlic
- ¼ cup of olive oil

Directions

1. Using an indoor grill or sauté pan, heat up the pan for 2 minutes over medium heat.
2. Cut bread into ¼ thick pieces.
3. Brush one side of the bread with a little olive oil. Place oil side down on the grill's burner or in a pan. The goal is to just lightly toast the bread. Not too much. Don't overcrowd the pan or grill.
4. After one minute use a tool to life the bread and check to see if the cooked side is ready to flip over. The 2nd side of the bread does not need oil. Flip and cook for about one more minute. Remove crostini from grill or pan onto a plate.
5. Take your clove of garlic and rub a line or two on the oiled side of the crostini. Then top with whatever you can image that will taste good and colorful.

Prep time: 10 minutes

