



TOAST POINTS

1. SLICE 1 TO 2 LOAVES OF FRENCH BREAD INTO 1/4-INCH-THICK ROUNDS.
2. BRUSH EACH SLICE WITH OLIVE OIL OR MELTED BUTTER.
3. PLACE THE ROUNDS ON BAKING SHEETS AND BAKE AT 350 DEGREES UNTIL CRISP THROUGHOUT AND LIGHTLY GOLDEN AROUND THE EDGES, ABOUT 15 MINUTES.

Topping options:

1. SPREAD WITH IT ROASTED GARLIC AIOLI + IT BALSAMIC AIOLI; TOP WITH FINELY CHOPPED CANNED BEETS, AN ORANGE SEGMENT AND FRESH MINT.
2. SPREAD IT ROASTED GARLIC AIOLI + IT BALSAMIC AIOLI; TOP WITH GORGONZOLA CHEESE AND PROSCIUTTO.
3. SPREAD WITH IT ROASTED GARLIC AIOLI + IT BALSAMIC AIOLI; TOP WITH GOAT CHEESE AND CHOPPED WALNUTS.
4. SPREAD WITH HUMMUS; TOP WITH LEMON BASIL AIOLI AND SLICED TOMATOES
5. COMBINE ROASTED GARLIC AIOLI WITH WASABI PASTE; SPREAD ON TOASTS; TOP WITH LUMP CRAB MEAT.
6. COMBINE ROASTED GARLIC AIOLI AND WASABI PASTE; TOSS FINELY CHOPPED SUSHI-GRADE TUNA WITH SESAME OIL; SPREAD WASABI AIOLI ON TOASTS; TOP WITH TUNA.
7. WILT BABY SPINACH AND TOSS WITH CRUMBLED BACON; SPOON ONTO TOASTS; TOP WITH CHOPPED, HARD-BOILED EGGS MIXED WITH ROASTED GARLIC AIOLI.

