

Apple & Bonneville Appetizer

What you need

- 1 baguette, sliced into half-inch slices
- Olive oil
- 7 oz. Daniel's Artisan Bonneville Cheese, sliced into 1/4-inch slices
- 2 Honeycrisp apples
- A few sprigs of fresh thyme
- Honey, for drizzling

Instructions

Preheat broiler on low and set rack to second highest position in oven. Brush bread slices with olive oil and place on baking sheet, oil side up. Place bread in the oven and broil for five to eight minutes or until golden brown. Remove bread from the oven and let cool for 10 minutes.

While bread is cooling, slice apples into 1/4-inch slices. Place cheese slices on bread, and then stack apples on top of cheese. Sprinkle thyme leaves on top, and drizzle with honey. Serve immediately.