

Appetizers

Grapefruit-Cranberry Marmalade Toasts

Integrated Marketing Services - Apopka, FL

Servings: 12

Preparation Time: 20 minutes

Cook time: 5 minutes

CRANBERRY MARMALADE

1/2 cup whole-berry cranberry sauce

1/4 cup orange marmalade

1 teaspoon orange zest

TOASTS

2 grapefruit

12 slices prosciutto

1 French baguette slice, cut into slices 1/2-inch thick

1/2 cup cream cheese

1 tablespoon sugar

Preheat the oven to 350 degrees.

For the cranberry marmalade: In a small bowl, combine the cranberry sauce, orange marmalade, orange zest and salt to taste. Stir until well-combined. Set aside.

For the toasts: Slice off the top and bottom of each grapefruit. Cutting from top to bottom, cut away the peel and white pith. Holding the grapefruit above a bowl to catch the juice, cut between the membranes to remove the sections.

Wrap one prosciutto slice around each grapefruit section. Set the sections aside.

Place the baguette slices on a baking sheet. Place in the oven and bake until lightly toasted.

Spread the cream cheese evenly on one side of each toast. Top each with one teaspoon of the cranberry marmalade and one wrapped grapefruit section.

Sprinkle the grapefruit with the sugar and serve.

Per Serving (excluding unknown items): 515 Calories; 22g Fat (40.1% calories from fat); 64g Protein; 11g Carbohydrate; 1g Dietary Fiber; 169mg Cholesterol; 6157mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.