

## Crostini

Preheat oven to 400 degrees.

Buy baguettes of good quality French bread. Slice the French bread on a slight angle about 1/4-inch thick. Place bread slices on a rimmed cookie sheet and with a pastry brush generously coat each round with olive oil. Sprinkle with salt or garlic salt.

Bake on the center rack for about 6 minutes until rounds are starting to become golden around the edges. Take out of oven, turn rounds over and brush on more oil. Return to oven and bake an additional 3 minutes. Cool rounds. Can be stored in a plastic bag for up to one week or frozen until needed.