



Tomato Crostini made with Rustlin' Rob's Black-eyed Pea Relish

Serves 8

ADAPTED FROM A RECIPE BY SOUTHERN LIVING
HEAT LEVEL: MILD

INGREDIENTS:

1/4 cup unsalted butter, melted
Quartered cherry tomatoes
1/2 jar [Rustlin' Rob's Black-eyed Pea Relish](#), 1/2 jar drained
24 (1/2-inch-thick) diagonally cut baguette slices
8 oz. block cream cheese, softened
1 tablespoon of fresh lemon juice

DIRECTIONS:

1. Preheat oven to 375°F. Arrange baguette slices in a single layer on a baking sheet. Brush tops with melted butter. Bake in preheated oven until slices are just beginning to brown at edges, about 12 minutes. Remove from oven, and cool to room temperature.
2. Mix cream cheese with lemon juice.
3. Spread 1 1/2 teaspoons cream cheese/lemon juice mixture on each crostini.
4. Quarter tomatoes and fold into drained relish.
Top each piece of crostini with tomato and black-eyed pea mixture.