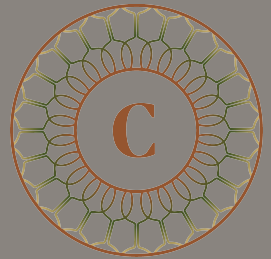


# Balsamic Beef Crostini



## Ingredients

- 1/3 cup Maletti Aged Balsamic Vinegar
- 1/2 pound steak
- coarse sea salt and freshly ground pepper
- 2 cloves minced garlic
- 2 T Worcestershire sauce
- 1/2 cup extra virgin olive oil
- 1 5.2 ounce container of garlic and herb spreadable cheese
- 2 cups fresh arugula
- 1 baguette sliced

## Method

Make a marinade of balsamic vinegar, salt, pepper, garlic, Worcestershire sauce and olive oil and marinate steak in a plastic bag in the refrigerator for at least 1 hour. When finished marinating, prepare the crostini. Brush baguette slices with oil and toast the bread in a 350°F oven for about 8 minutes. Remove slices from oven.

Spread about 1 tsp. cheese onto the bread then top with a few pieces of arugula. Set aside. Season and grill steak in either a heavy bottom skillet or grill pan for about 3 minutes per side to medium. Let steak rest for at least 10 minutes after cooking then cut steak into small triangles and lay atop the arugula. Before serving, drizzle balsamic vinaigrette over your crostini. Serve warm or at room temperature.