

CREAMY SUN-DRIED TOMATO & SANGIOVESE BRUSCHETTA

1 package cream cheese
1/2 cup fresh mozzarella
1 cup dry red wine (I used a sangiovese)
1 jar sun-dried tomatoes in oil, drained and chopped
1-2 tbsp Mrs. Dash's Tomato Basil Garlic seasoning
prosciutto, if desired
Bread for bruschetta, sliced on the diagonal and drizzled with olive oil

Begin with pouring the wine into a shallow pan and heat on medium heat for about 15-20 minutes, until it has reduced to about 1/4 cup. In a saucepan, heat over medium heat the cream cheese, mozzarella, tomatoes and seasoning. Add 2-4 tablespoons of the wine reduction and stir in. Bake bread slices at 350 for about ten minutes, until crisply toasted. Spoon spread over toast and top with prosciutto, if desired.

Photo and Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com

