

RJ'S CHEESY DIAVOLO CROSTINI WITH SHRIMP

Servings. 12

INGREDIENTS

1 baguette
*4 tbsp butter (softened to room temp)
*6-8 cloves garlic minced
1/2 tsp salt
2.5 cups shredded fontina cheese
25 oz RJ's Hot or Med Hot Diavolo Sauce
24 (small to medium size) cooked shrimp
fresh parsley

* Can substitute a garlic / butter spread above



Cooking Instructions

Add 1 jar of **RJ's Diavolo Sauce** to cooking pan. Add cooked shrimp to sauce, (tail removed) , heat, and let simmer. Pre-heat oven to 300 degrees.

Slice baguette diagonally into 3/4" slices. Mix the minced garlic and butter along with salt.

Spread layer of garlic/butter mixture on one side of bread. Top each slice of bread with 1- 2 tbsp of shredded cheese.

Bake in pre-heated oven for 5-6 minutes or until edge of bread slices turn crisp and cheese melts.

Remove bread from oven and top each slice of bread with 2 tbsp of **RJ's Diavolo Sauce** including 2 shrimp per crostini. Garnish with parsley and serve.

* Try substituting chicken sausage in place of shrimp

* **Chef's Notes:** For milder version, substitute RJ's "Mild" Diavolo Sauce with Peppers