

## Asiago Toasts

These long thin toasts look and taste sophisticated, but they're easy and inexpensive to make. Give them by themselves, or with a wedge of good cheese, and a bottle of wine.

1 day-old baguette

Extra-virgin olive oil

1 1/2-2 cups freshly grated aged Asiago cheese

Preheat the oven to 350° F. Slice the baguette on a sharp diagonal into very thin long slices (1/8-inch to 1/4-inch thick).

Brush the bread as lightly as possible on both sides with the oil. Place on a baking sheet. Sprinkle the bread slices evenly with the cheese. Bake for 10-15 minutes or until lightly browned and crisp.

