

**Ingredients:**

1/2 pound excellent quality canned backfin crabmeat  
1/2 each small red, orange and green bell peppers, small dice  
1/2 large shallot, small dice  
2 large garlic cloves, minced  
1/2 tablespoon cilantro, chopped  
1/2 teaspoon dried parsley leaves  
1/4 teaspoon coarse flaked sea salt  
1 teaspoon garlic infused oil  
1 teaspoon lemon juice  
2/3 cup (about 4 ounces) Wisconsin Gorgonzola Cheese, crumbled  
2 cups (8 ounces) Wisconsin Baby Swiss Cheese, shredded  
2 cups (8 ounces) Wisconsin Provolone Cheese, shredded  
16 1/4-inch thick, diagonally cut French baguette slices  
1 tomato, seeded, small dice

Servings: 16 bruschetta

**Cooking Directions:**

Preheat oven to 325°F. Line 1 or 2 large sheet pans with parchment paper. Gently toss crab, bell peppers, shallot, garlic, cilantro, parsley, sea salt, oil and lemon juice in large bowl; do not overmix. Mix 3 cheeses in large bowl. Place baguette slices on sheet pans. Spoon about 2 tablespoons crab mixture on each slice. Top each with tomato. Heap and press cheese on top.

Bake 5 to 7 minutes or until cheese is melted and bubbly.



## Crabby Pico De Gallo Bruschetta

*Chef Scott G. Anderson*

Shepherd University (Shepherdstown, W.V.)