Pimento Cheese Bruschetta’ font_container=’tag:h1|text_align:center|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Yield: 12 Slices’ font_container=’tag:h3|text_align:center’ google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Ingredients:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

- 12 pieces Baguette, sliced on bias and toasted
- 2 cups Reser’s® Pimento Cheese (71117.11406)
- 12 oz Pulled pork
- 1/4 cup Olive oil

Directions:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

1. Slice baguette on bias to get pieces 1/2 inch thick and 3 inches long.
2. Brush with oil and toast in 400F oven for 4-5 minutes, set aside to cool.
3. Mix pulled pork and Reser’s Pimento Cheese in mixing bowl.
4. Spread on sliced baguette and brown under broiler.

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