



# THE ingles TABLE

with Unicoi Preserves  
**Smoked Trout Crostini**

## Shopping List

- 1 loaf Annie's Bakery Challah Bread
- 1 package Sunburst Trout hickory smoked rainbow trout
- 4 oz. jar Unicoi Preserves Apple Cider Pepper Spread (in the Ingles deli)
- 8 oz. container mascarpone cheese, room temperature
- 1 stick Laura Lynn unsalted butter, melted
- Arugula or other salad greens for garnish

## Cooking Instructions

**1)** Slice bread into 1/2 inch slices and then cut those slices in half.

**2)** Brush each side of the bread with melted butter and toast under the broiler until lightly golden brown. Flip the bread and toast the other side as well.

**3)** Spread each piece of toast with softened mascarpone cheese, then add a piece of the smoked trout.

**4)** Dollop with Unicoi Preserves Apple Cider Pepper Spread and arrange on serving platter with arugula for garnish.



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