

FIG AND BACON JAM CROSTINI

Servings: 2

Ingredients:

Bacon Jam:

- 12 ounce pack of bacon, chopped into 1 inch pieces
- 1 onion, diced
- 1 shallot, diced
- 2 cloves garlic, minced
- 2 tablespoons brown sugar
- ¼ cup Pinot Noir
- 2 tablespoons apple cider vinegar

Crostini:

- French baguette, sliced
- 4 ounces goat cheese, softened
- 4-5 fresh figs, sliced
- 2 tablespoons honey
- black pepper
- fresh thyme, rosemary



Preparation:

Cut the bacon into small pieces. Add to a medium sized cast iron skillet. Cook over medium-low heat for about 5 minutes or until enough of the bacon fat has melted to thoroughly grease the pan.

Add in the onion, shallot, and garlic and continue to cook over medium-low heat, stirring occasionally until the bacon is crispy and the onions are caramelized – approximately 30 minutes. Caramelization happens when we cook the onions low and slow.

Once the bacon is crispy and onions are caramelized, add the brown sugar and combine for 2 minutes, or until fully dissolved. Increase the heat to medium-high and add the Pinot Noir and apple cider vinegar to deglaze the pan, making sure to scrape up all the brown bits on the bottom. Continue stirring until most of the liquid has evaporated. Remove from the heat and set aside.

Presentation:

Place the slices of bread on a baking sheet and then place in the oven under the broiler for a few minutes, or until just starting to toast. Remove from oven.

Combine goat cheese and pepper, fresh thyme, rosemary, and any other herbs of your choosing and then spread on toasts. Top each with a small spoonful of bacon jam, a few slices of figs, and drizzle with honey.

Place back under the broiler for 2 or 3 minutes, until honey is just starting to bubble and edges of bread are browning. Remove from oven and serve immediately.

Store leftover bacon jam in a sealed jar in the fridge for up to a week.

Suggested Wine Pairing:

Sarah's Vineyard Reserve Pinot Noir

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