



# Tomato Peach Crostini

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

## Ingredients

### Dressing:

- 6 thick-cut slices of bacon, chopped
- 1/4 cup extra virgin olive oil
- 2 tbsp champagne or white balsamic vinegar
- 1 tbsp fig preserves or honey
- 1/4 cup fresh basil, chopped
- chili flakes
- kosher salt and black pepper

### Crostini:

- 1/4 cup extra virgin olive oil
- 2 cloves garlic, chopped
- 1 sourdough or french baguette, sliced
- 1 log goat cheese, at room temperature
- 2 peaches, chopped or sliced
- 1 cup cherry tomatoes, halved

## Instructions

To make the dressing, combine all ingredients except the bacon in a glass jar and whisk until smooth.

Cook the bacon in a large skillet over medium heat until crisp. Drain onto a paper towel. Stir the bacon into the dressing.

Preheat your grill to high heat or preheat your oven to 400° F.

To make the crostini, mix the olive oil, garlic, and a pinch of salt. Place the bread on a baking sheet and rub/drizzle with the garlic oil. Place the bread on the grill and grill both sides for 2-3 minutes per

side or until lightly toasted. Remove from the grill.

Toss the peaches and tomatoes with a few tablespoons of dressing. Spread the goat cheese over the warm bread. Top with the dressing, peaches/tomatoes, and fresh basil. Drizzle over the remaining dressing.

*Recipe by Half Baked Harvest*