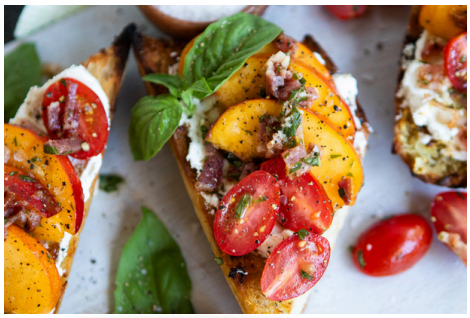

Peach Crostini with Bacon Basil Dressing

Makes: 8 servings
Prep Time: 15 minutes Cook Time: 10 minutes
Total Time: 25 minutes

Ingredients

Bacon Basil Dressing:

- 6 thick-cut slices bacon, chopped
- 1/4 cup extra virgin olive oil
- 2 tbsp champagne vinegar or white balsamic vinegar
- 1 tbsp fig preserves or honey
- 1/4 cup fresh basil, chopped
- Pinch of chili flakes
- Kosher salt and freshly ground 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, sliced or chopped
- 1 cup cherry tomatoes, halved
- Fresh basil leaves, for garnish

Instructions

Bacon Basil Dressing:

In a glass jar or small bowl, whisk together the olive oil, vinegar, fig preserves, basil, chili flakes, salt, and pepper.

Cook the bacon in a large skillet over medium heat until crisp. Transfer to a paper towel-lined

plate to drain, then stir the bacon into the dressing.

Crostini:

Preheat the grill to high heat or the oven to 400°F.

Combine the olive oil, garlic, and a pinch of salt. Arrange the bread on a baking sheet and brush or drizzle both sides with the garlic oil.

Grill the bread for 2 to 3 minutes per side, or bake for about 8 to 10 minutes, until lightly toasted and crisp around the edges.

Toss the peaches and tomatoes with a few tablespoons of the bacon dressing.

Spread the goat cheese over the warm crostini, then top with the peaches and tomatoes. Drizzle with more of the bacon dressing and finish with fresh basil.

Chef's Notes:

- Let the goat cheese come to room temperature so it's easy to spread over the warm crostini.
- White balsamic vinegar keeps the dressing light and lets the fresh peach and tomato flavors shine.
- Fig preserves add a subtle sweetness that pairs beautifully with the peaches, but honey works well too.
- The bacon dressing can be made a day ahead and refrigerated. Bring it to room temperature and whisk well before serving.
- For the best texture, assemble the crostini shortly before serving so the bread stays crisp.