



GRILLED PEACH
HABANERO
& BACON
CROSTINI

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GRILLED PEACH HABANERO & BACON CROSTINI

Servings: 12 to 16

In the South, Georgia peaches are enjoyed all summer long and into the fall. Here's a simple, unexpectedly delectable appetizer to spice up any gathering. From my kitchen to yours, it's a little bit of summer in a jar.

WHAT YOU NEED

1 large rustic baguette sliced into 12–16, 1 ½-inch thick slices
2 slices of applewood smoked bacon, cut into lardons and fried
2 tsp. fresh lemon juice
1 tsp. lemon zest
4 c. of baby arugula, washed

2 tsp. olive oil, (more if needed)
½ tsp. kosher salt
½ tsp. cracked black pepper
2 fresh peaches, cut into halves, pre-grill
1 jar Regina's Farm Kitchen®
Peach Habanero Artisan Fruit Spread



INSTRUCTIONS

Place bacon in a medium sauté pan on medium heat. Cook until browned and slightly crispy, about 10 minutes. Set aside for later. Toss the clean, dried baby arugula into the bacon grease in your pan and let it gently wilt. Remove the greens and pan from the heat. In a clean bowl, add the lemon zest, one tablespoon of lemon juice and the wilted arugula. Toss it all together, then let it rest.

Preheat grill to medium-high. Lightly brush the peach halves with olive oil. Do not over-brush the peaches, or they may go up in flames! Grill peaches until softened and lightly marked with grill marks. Remove the peaches and

set them on a cutting board. Lightly salt the peaches, let rest 10 minutes, then slice into ½-inch wedges. Put the peach wedges into the arugula salad. Add two tablespoons of RFK Peach Habanero Artisan Fruit Spread. Toss gently until everything is nicely coated.

Meanwhile, slice the baguette on an angle. Lightly brush each slice with olive oil on both sides. Grill the bread crostini until lightly charred, 1–2 minutes per side. Place on a clean platter for serving.

Top each crostini with the grilled peach, bacon and arugula salad. Sprinkle a bit of kosher salt and fresh cracked black pepper. Then watch them disappear!

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