



**REGINA'S**  
**FARM KITCHEN®**

## GRILLED PB, JAM & BACON

**SERVING SIZE:** 1

**INGREDIENTS:**

1 jar Regina's Farm  
Kitchen® Strawberry  
Smoked Chipotle  
artisan fruit spread

2 Tbsp. peanut butter  
(we recommend Big  
Spoon Roasters)

2 Slices of sourdough  
bread (we recommend  
Holeman and Finch)

2 Slices fried bacon, but  
extra is always a good  
idea.

2 Tbsp. mayonnaise  
(TRUST me!)



# GRILLED PB, JAM & BACON

Chef Regina's take on a classic PB&J, with our RFK Strawberry Smoked Chipotle artisan fruit spread. And of course, BACON.

**SERVING SIZE:** 1

## INSTRUCTIONS:

Fry bacon in a skillet and pour off the bacon renderings. Be sure to wipe the skillet.

Take 2 slices of sour dough bread and smear on Big Spoon Roasters peanut butter followed by your favorite flavor of Regina's Farm Kitchen. Next take your bacon and place on top of the fruit spread. Lastly, put your sandwich together. Let your frying skillet heat to a medium.

Grab your mayonnaise and coat both sides of the bread. TRUST me the mayonnaise works just like butter, it will make your grilled PB, jam and bacon a perfectly golden color!

Watch your sandwich get all nice and brown and then slice in half.



For other recipe ideas and to order, please reach out to us on social media or [reginasfarmkitchen.com](https://reginasfarmkitchen.com)

