

Bacon Bruschetta

Prep Time: 15 minutes
Total Time: 20 minutes
Servings: 2 - 3



Ingredients

1 package Sugardale Bacon
Olive Oil
4 - 6 slices crusty Baguette style bread, sliced about 1" thick
Red, Yellow, and Green Bell Peppers, small dice
Crumbled Goat Cheese
Salt & Pepper
Fresh Basil, chopped

Instructions

1. In a large skillet, over medium-high heat, fry 5-6 slices of Sugardale Bacon until crispy. Drain onto paper towels and crumble.
2. Drain away all but a tablespoon or two of the bacon fat. Turn on the heat to warm up the pan again. Brush the slices of baguette with olive oil.
3. When the pan is hot, add the sliced bread into the pan and fry until toasted on both sides, turning occasionally.
4. Remove the bread from the skillet and set aside.
5. Add the finely diced bell peppers to the skillet and fry until tender and warmed. Remove from heat.
6. Place the toasted bread onto a cookie sheet. Spoon a heaping tablespoon of the roasted peppers onto the bread and spread out. Top with crumbled bacon and goat cheese.
7. Place in a 350 degree oven for 3-5 minutes just until cheese is warmed and begins to melt. Top with fresh chopped basil just before serving.

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