



Chocolate, Bacon, + Blue Cheese Crostini

Makes: 4

Total Time: 20 minutes

Ingredients:

4 slices ciabatta

4 large slices of butter

4 Tablespoons milk chocolate

4 slices of bacon

4 Tablespoons of blue cheese

dash of salt

Prep:

Let butter soften. Preheat oven to 375 degrees F. Shave chocolate bar. Slice ciabatta.

Directions:

Cook bacon in the oven on a baking sheet (with a rim) for 18 minutes or until golden brown. On a baking sheet, butter ciabatta slices. Spoon out 1 Tablespoon of shaved chocolate onto each ciabatta (a bit more if desired ... you want it to cover the bread quite well). Layer on 1 slice of bacon onto each piece. Top with a Tablespoon of crumbled blue cheese onto each piece. Set oven to broil. Broil until cheese melts (about 1 minute).

Happy Crostini SaucyPants!

