

CROSTINI TOPPED WITH BACON-WRAPPED PEACHES

- 8 slices Butterball Turkey Bacon
- 2 Peaches, fresh, pitted, quartered
- 1/2 cup Ricotta cheese
- 1 Tbsp Honey
- 1/8 tsp Salt
- 1/4 cup Balsamic vinegar
- 8 slices French Italian or rustic whole-grain bread, toasted
- 1/4 cup Pistachios, shelled, toasted
- Thyme leaves, fresh, optional

1. Preheat oven to 400°F. Line baking sheet with parchment paper.
2. Wrap one slice of bacon around each peach wedge. Place on prepared baking sheet. Bake 20 minutes or until bacon is crisp.
3. Meanwhile, combine ricotta, honey and salt in small bowl, set aside. Cook vinegar in small saucepan over medium heat 10 minutes or until reduced to 1 tablespoon, swirling pan occasionally.
4. Spread ricotta mixture over bread slices; sprinkle with pistachios. Top with peach wedge and drizzle with vinegar. Garnish with fresh thyme.

ADDITIONAL INFORMATION

Ingredients

[1 Tbsp Honey](#), [1/2 cup Ricotta cheese](#), [1/4 cup Balsamic vinegar](#), [1/4 cup Pistachios, shelled, toasted](#), [1/8 tsp Salt](#), [2 Peaches, fresh, pitted, quartered](#), [8 slices Butterball Turkey Bacon](#), [8 slices French Italian or rustic whole grain bread, toasted](#), [Thyme leaves, fresh, optional](#)

Course

[Desserts](#), [Starters](#)

Cuisine

[American](#), [Seasonal Summer](#)

Serving Size

8