

# TOAST WITH PEANUT BUTTER, MAPLE BLACK PEPPER BACON, AND CARAMELIZED ROASTED GRAPES

*Yield: 4 toasts*

<b>Ingredients</b>	<b>Amounts</b>
<i>Maple-Pepper Bacon</i>	
Bacon, cut in ½	4 strips
Maple syrup	2 Tbsp.
Black pepper	1 tsp.
<i>Roasted Grapes</i>	
Red grapes from California	3 cups
Extra virgin olive oil	¼ cup
Thyme, fresh	3 Tbsp.
Salt	as needed
Pepper	as needed
<i>Toasts</i>	
Peanut butter (or any nut butter)	1 cup
Roasted peanuts (or almonds) chopped, tossed in olive oil	¼ cup
Sourdough levain bread	4 ea.
Cut into thick slices, brushed with olive oil	

## **Method**

1. Heat the oven to 425 degrees F.
2. *For the Maple-Pepper Bacon:* Spray a sheet pan lined with foil with non-stick spray. Place the strips of bacon down and cook for 12-15 minutes, until most of the fat has rendered and the bacon begins to crisp.
3. Drizzle the strips with maple syrup and sprinkle with cracked black pepper, return to the oven and cook until crisp. Be careful not to burn.
4. *For the Roasted Grapes:* Line a separate sheet with foil, place the grapes on the sheet tray, drizzle with olive oil, thyme leaves, salt, and pepper. Place in the oven for 20-25 minutes until the grapes are collapsing, slightly charred, and some have popped open.
5. *For the Toast:* Brush the thick slices of bread with olive oil and grill or toast under a broiler. Spread the hot toast with ¼ cup of peanut butter, top with slices of bacon, roasted grapes, and a sprinkle of the peanuts. Serve immediately.

**Note:** The grapes can be served hot, cool, or kept in an airtight container in the fridge.