



DENHAY



Smoked Back Bacon BLT Crostini

These make for a delicious alternative to the usual bacon sandwich or an interesting canapé/starter when entertaining guests.

Ingredients

2 heads gem lettuce
8 slices Denhay unsmoked or smoked back bacon (according to preference)
¼ cup extra virgin olive oil and extra for grilling
4 thick slices of sourdough bread
1 ripe medium tomato, halved
4 lemon wedges, for serving

Preparation time 10 minutes

Cooking time 20 minutes

Serves 2-4 people

Method

Soak four 6-inch bamboo skewers in water for 30 minutes and preheat grill to medium.

Cut the gem lettuces lengthways through the core into 4 wedges. Season well with salt and pepper. Wrap each wedge tightly with 2 pieces of Denhay bacon and secure with the skewers. Brush with the olive oil.

Place the bacon and lettuce skewers side down on a pan under the grill. Cook, turning occasionally until the bacon is crisp – about 12 minutes.

Lightly brush bread with additional olive oil, season with salt and pepper to taste and char on grill for about 1 minute each side. Remove and rub bread with the cut sides of the halved tomato until the toasts are saturated in the tomato's juices.

Top each crostini with a bundle of bacon and lettuce and serve with a wedge of lemon.