

Good Eats *Recipes*

Grilled Pancetta Crostini

What You Need:

1/2 pound Pancetta, cut 1/8-inch thick by your butcher (should resemble disks)

1 cup GOOD EATS Red Onion Marmalade

4 slices peasant bread, 1-1/2-inches thick

Directions:

Preheat grill or broiler. Place Pancetta slices on grill and cook until golden brown, about 4 to 5 minutes per side, and remove to a cutting board. Grill bread slices until golden brown and remove to serving platter. Smear 3 tablespoons red onion marmalade on each slice of bread. Chop warm Pancetta into 1/4-inch cubes and divide among the 4 pieces of bread and serve immediately.