

Bacon, Goat Cheese & Pear Bites



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 32

1 puff pastry sheet

16 extra~thick bacon slices

coarse black pepper

6oz goat cheese, room temperature

2 pears, very ripe, peeled, cored, very small
dice

Preheat oven to 450. Thaw puff pastry at room temperature. Roll into 16x16 square. Cut into 16~1" thick slices and then cut each 1" slice in half ~ you should have 32~8" long x 1" wide pieces of puff pastry. Place puff pastry slices on baking sheet and bake about 20 minutes or until crispy and golden brown. Cool until can be handled with bare hands.

Cut each bacon slice in half and place on foil~covered baking sheet. Sprinkle with lots of coarse black pepper. Bake until crispy, about 15~20 minutes. Remove from oven and drain well on paper towels. Crumble.

Mix together goat cheese, diced pears and crumbled bacon. Spread goat cheese mixture puff pastry wedges.

Serve warm or room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

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