

Roasted Sweet Potato and Pancetta Crostini

BY CHEF JEFF PATTON

PREP TIME:
15 minutes

COOK TIME:
45 minutes

YIELD:
6-8 servings

I love this dish because it showcases some of my favorite fall flavors, and I get to talk about bacon's fancy cousin from Italy, pancetta - Chef Jeff Patton



INGREDIENTS

4-5 Sweet potatoes

2 Tablespoons of Olive oil

2 Tablespoons of salt, preferably kosher

Sliced pancetta from your local specialty market

A very good crunchy baguette

INSTRUCTIONS

1. Preheat your oven to 375F. Toss your sweet potatoes the olive oil and salt, neatly arrange in a baking dish and place in the oven. Cook for about 45 minutes, or until tender. Once sweet potatoes are ready, pull from oven and let cool until safe to handle.
2. Transfer sweet potatoes to a bowl, using the back of a spoon squish the potato out of its skin. Discard the skins, and mix the potato with a pinch more salt and a drizzle of olive oil. Set aside.
3. Slice your baguette about one inch thick, lightly toast in the oven until gold brown along the edges. Spread a dollop of your roasted sweet potatoes on the toast, lay a slice of pancetta over the top, and lightly warm under when ready to serve.
4. Set out a platter of your warm crostini and watch people swarm over them while asking you, "what is this tasty sliced charcuterie on top?", to which you reply "well its made out of pork belly just like bacon, but its Italian, more intensely flavored from being aged, and more refined since it was around a millennium before bacon". Don't you feel fancy now?

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