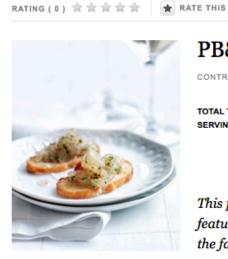
FOOD & WINE LJULY 2013

66 COMMENTS



Chris Court

PB&J Canapés

CONTRIBUTED BY GRANT ACHATZ

TOTAL TIME: 25 MIN SERVINGS: 6



- BASIC-EASY
- FAST

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- HEALTHY
- STAFF-FAVORITE
- VEGETARIAN

This play on the classic sandwich by Grant Achatz features neither peanut butter nor jelly but tastes just like the familiar combination.

Slideshow: Grant Achatz Recipes

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- 16 green grapes, peeled
- 1 teaspoon minced tarragon
- 1/4 teaspoon Blis Elixir vinegar (see Note)
- Freshly ground pepper
- 12 thin baguette slices
- 1 tablespoon roasted peanut oil

Maldon salt, for serving

- Preheat the oven to 325°. In a small bowl, using a fork, crush the peeled grapes. Stir in the minced tarragon and vinegar. Season with pepper.
- 2. Brush the baguette slices with the peanut oil and toast in the oven for 8 to 10 minutes, until they are crisp. Top with the crushed grapes, sprinkle with Maldon salt and serve.

NOTES Blis Elixir is a brand of aged sherry vinegar. It's available at blisgourmet.com.

SUGGESTED PAIRING

Juicy sparkling rosé: NV Scharffenberger Brut Excellence.