

RATING (0) ★★★★★

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COMMENTS

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PB&J Canapés

CONTRIBUTED BY GRANT ACHATZ

TOTAL TIME: 25 MIN

SERVINGS: 6

- BASIC-EASY
- FAST
- 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

1. 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.