



## Tomato, Bacon, Cheese, Wine.....Baked

### Ingredients

- 6 slices bacon, mostly cooked but not crispy
- 2 ripe tomatoes, sliced
- 8 ounces Ementhaller or aged Swiss cheese, grated
- 1-2 ounces white wine
- Splash of [Fustini's Vinoso wine vinegar](#)
- Baguette, sliced
- [Fustini's Medium SELECT olive oil](#)
- salt and pepper

### Sharon's Hint

Also known as "Enough Said!"

### Directions

#### Step 1.

Preheat the oven to 350 degrees. Layer the bacon, tomatoes and cheese in three layers in an oven proof baking pan, Drizzle wine over the top and bake in the oven until bubbly and fully cooked. Remove from the oven and let cool slightly.

Slice baguette into bruschetta size pieces. Drizzle with EVOO and season with salt and pepper. Bake in the oven until lightly browned - 8 to 10 minutes. Serve together.