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*Pancetta Crisps with Goat Cheese and Pear*

Courtesy of Bon Appetit, December 2004

- 16 thin slices pancetta
- 16 teaspoons soft fresh goat cheese (from 5-ounce log)
- 2 very ripe small pears, halved, cored, cut into 1/4-inch-thick slices (used canned)
- Fresh thyme leaves

Preheat oven to 450°F. Place pancetta slices in single layer on large rimmed baking sheet. Sprinkle with pepper. Bake until golden, about 10 minutes. Using spatula, slide pancetta crisps onto platter. Top each with 1 teaspoon goat cheese and 1 pear slice. Sprinkle with thyme and serve.

*Sweetnicks' Notes: Absolutely excellent, and so easy to make, it should be illegal. Saltiness from the pancetta, creaminess from the goat cheese and a little bit of sweetness from the pear makes this an OMG appetizer for us.*