

SAVORY BACON CRACKERS WITH TARANTAS MONASTRELL BLUEBERRY-FIG JAM AND CREAMY GOAT CHEESE-WINS



TARANTAS TASTE OF SPAIN RECIPE CONTEST [OFFICIAL RULES](#) Create your Favorite Recipe & Wine Pairing for a Chance to Win a Trip for 2 to Spain!

WINNERS ANNOUNCED (05/27/2016) *First Place Tapas: Rebecka*

Evans I'm so thrilled to win First Place in the Tapas category of Tarantas Wines, Wine Pairing Contest! There were hundreds of amazing recipes and the judges chose mine! Thank you [Tarantas Wines](#) and panel of esteemed judges!!

What wonderful motivation to create a new recipe to win a trip for 2 two Spain with this simple, yet elegant Tapas recipe. To make this contest even more appealing, there was no need to beg for public votes since Tarantas Wines chose an amazing lineup of [Chef/Judges](#) to decide the winner of this contest. I really enjoy a contest that is motivated by the recipe instead of popularity.

- Steven Petusevsky: Cookbook author, food service industry consultant
www.stevenpetusevsky.com
- Elena Lepkowski: Stir & Strain www.stirandstrain.com
- Nuria Farragut: Spanish Recipes by Nuria www.spanishrecipesbynuria.com
- Derek Sarno: Co-Founder/Chef, Wicked Healthy www.wickedhealthyfood.com
- Caroline Edwards: Chocolate & Carrots www.chocolateandcarrots.com

I choose the Monastrell for its black cherry color and notes of violets and blueberry; the result, one amazing Tapas recipe: *Savory Bacon Crackers with Tarantas Monastrell Blueberry-Fig Jam and Creamy Goat Cheese*! I was so pleased how beautifully the fresh blueberries and figs paired with the Tarantas Monastrell! Follow the link to my recipe on the Tarantas web site to view my submission and hundreds of other original recipes created by home cooks and professional chefs vying for a cane to win the trip to Spain. *The*

Monastrell grape grows well in the flat vineyards and warm, rocky soils of the Jumilla region. The wine has a deep black cherry color with purple violet hues. The nose is clean, and fragrant, with bouquet of spice box, violets and blueberry. The wine has a smooth texture, with savory red fruits, soft and round tannins, well-balanced acidity, and a pure finish.

Great with salads, grilled vegetables and meats, rice and pasta, as well as cured Spanish cheeses and Spanish tapas.





Savory Bacon Crackers with Tarantas Monastrell Blueberry-Fig Jam and Creamy Goat Cheese
2016-05-02 19:31:41



Serves 2

Contest recipe for Tarantas Wines win a trip for 2 to Spain!!

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Prep Time

5 min

Cook Time

15 min

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5 min

Cook Time

15 min

Ingredients

1. 1 sleeve (16) saltine crackers
2. 1/4 pound smoked bacon
3. 1 sprig rosemary

4. 1/4 cup fig preserves
5. 1/2 cup fresh blueberries
6. 1/2 cup Tarantas Monastrell Wine
7. juice from 1/2 fresh lemon
8. pinch salt
9. 1/4 cup mild goat or sheep cheese -

Instructions

1. Heat oven to 300 degrees F. Line a baking dish with parchment paper.
2. Cut bacon in half and wrap 1 piece of bacon around each individual cracker.
3. Lay on prepared baking sheet, seam side down.
4. Bake crackers for 30 minutes or until crackers are golden brown and bacon is crisp.
5. Meanwhile: In a small sauce pan combine fig preserves, blueberries, Monastrell wine, rosemary sprig, lemon juice, and pinch of salt. Cook over medium heat until the mixture is reduced by half. Remove from heat, jam will set up as it cools.
6. Arrange baked crackers on serving plate with a bowl of Blueberry-Fig Jam and goat cheese.
7. Serve immediately.

Notes

1. See more at:
<http://www.tarantaswines.com/recipes/?recipe=savory-bacon-crackers-with-tarantas-monastrell-blueberry-fig-jam-and-creamy-goat-cheese#sthash.JGJ6A4r2.dpuf>

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



For a list of Grand Prize Winner(s) and other category winners click [HERE](#)



*Cocktail Party Presentation with
fresh figs!*