

## *Chocolate Almond Bark topped with Bacon and Anchovy Salt*

Serves: 2-4

### *Chocolate Almond Bark Ingredients*

- ½ lb bacon
- 2 cups chocolate chips (your flavor of preference)
- ½ cup toasted sliced almonds

### *Bacon and Anchovy Salt Ingredients*

- 1 jar [Crown Prince Natural Anchovies in Pure Olive Oil](#), drained
- 3 strips cooked bacon (reserved from bacon listed above)
- Pinch of kosher salt

### *Directions*

Preheat oven to 350°F.

Line bacon onto a parchment paper lined sheet tray. Place into oven and bake for approximately 30 minutes, or until bacon is brown and crisp. Remove from oven and allow to cool on a paper towel lined plate. Reserve three strips for the anchovy bacon salt and chop up the rest. Set aside.

To prepare the bacon and anchovy salt, Preheat oven to 320°F.

Place anchovy fillets onto a small sheet tray that has been lined with parchment paper. Place into oven and bake for at least 30 minutes or until anchovies have dried out. Some anchovies will dissolve or break up; this is ok. When anchovies are done scrape them onto a cutting board and chop them up with bacon and salt. Set aside.



Melt chocolate chips in a double boiler. Take a small saucepan and fill it with water. Put a bowl that will sit nicely into the saucepan without falling completely in. Make sure the bottom of the bowl touches the water. Place chocolate into the bowl and bring to a boil. Then lower heat to a simmer and completely melt chocolate, approximately 10-15 minutes. Once the chocolate is completely melted stir with a spatula until smooth.

Prepare a ¼ sheet tray by lining the tray with foil and spraying the foil with nonstick spray. Put the bacon in a single layer in the sheet tray, next sprinkle with half of the toasted almonds. Completely coat the bacon and almonds with melted chocolate. If needed, spread chocolate with a spatula to evenly coat bacon and almonds. Top with remaining almonds and anchovy bacon salt. Place tray into refrigerator to set chocolate. Chocolate should set in about 2 hours, but it is best to set chocolate overnight. Once chocolate is set, break chocolate up into pieces and serve.