



BLT is the acronym for the ingredients of this classic sandwich. Crisp bacon, fresh lettuce and sweet tomato is sandwiched with homemade aioli style spread for added flavor. Serve it with a side of fries to bring home that diner meal feeling.

Classic BLT

Ingredients

8 slices bacon
8 slices toast
2 leaves romaine lettuce
1 tomato, thinly sliced
2 tbsp mayonnaise
1/4 tsp pesto mustard*
1 tsp lemon juice
1 tbsp whipped cream cheese
1/2 tsp ground garlic
Salt
Ground lemon pepper

Instructions

Fry the bacon until crisp and place on a paper lined plate to remove excess grease. Make the spread by mixing the mayonnaise, pesto mustard (*if not available use regular Dijon mustard), lemon juice and ground garlic. Set aside. Toast the bread and spread the mayonnaise mixture on both sides.

Cut the lettuce into four pieces. Layer one leaf of the lettuce and two tomatoes on one side and season the tomatoes with salt and pepper. Place the bacon on the other side and combine sandwich, cutting into quarters. Hold quarters together with a toothpick. Serve immediately.

Serves 4.