



The Ultimate BLT Sandwich

Makes 2 large sandwiches

INGREDIENTS

12 oz Pine Street Market Heritage Bacon
1 large Beefsteak or Local Heirloom Tomato, sliced ¼-inch thick
Kosher Salt & Freshly Ground Black Pepper, or Pine Street Market Butcher Salt
1 tsp Sherry Vinegar
Dukes Mayonnaise or Homemade Mayonnaise (recipe below)
6 large leaves of Green Leaf Lettuce or Romaine, about the size of your palm
4 Basil leaves
4 slices of Local Sandwich Bread, lightly toasted

PREPARATION

- Preheat the oven to 350°F.
- Line a baking sheet with parchment paper or aluminum foil and lay out the bacon side-by-side and avoid overcrowding. Bake in the oven for approx. 10 min and flip. Monitor the bacon every couple of minutes until it reaches the desired doneness. Transfer the bacon slices to a plate lined with paper towels to drain and cool.
- While the bacon is cooking, season both sides of the tomato slices with salt and pepper, drizzle with vinegar, and leave them on a plate at room temperature.
- To assemble: Slather one side of each of the 4 slices of bread with mayonnaise, top two with an even layer of lettuce and a generous layer of bacon. Top the other two with an even layer of tomato slices and basil leaves. Gently invert the bread with the tomato slices on top of the bacon. Press together, slice in half, and serve with a cold pickle sphere and crispy chips!

Homemade Mayonnaise

INGREDIENTS

1 egg yolk, at room temperature
2 tsp Sherry Vinegar
1 tsp Dijon Mustard
1 cup Canola or Grape Seed Oil
Salt and Pepper to taste

PREPARATION

- In a medium size bowl, whisk together yolk, vinegar, mustard until frothy.
- While constantly whisking slowly add the oil in a thin ribbon, making sure to not let the oil pool around the edges. If the mayonnaise begins to get too thick add a teaspoon of cold water or lemon juice. Taste for seasoning.
- Homemade mayonnaise lasts for up to one week tightly sealed in the refrigerator.