



## Fire Roasted BLT Lettuce Wrap

### INGREDIENTS *(Makes 6-8 servings)*

½ cup Mayonnaise

¼ cup Sour Cream

¼ cup Blue Cheese, crumbled

1 Garlic Clove, minced

2 teaspoons Lemon Juice

1 teaspoon Worcestershire Sauce

1 cup Tomatoes, diced

Kosher salt

Fresh Ground Black Pepper

8 oz Pine Street Market Heritage Bacon Ends, diced into lardons

1 head of Romaine, cut into palm size pieces

### PREPARATION

- Preheat the Big Green Egg to 350° F direct heat.
- In a large mixing bowl, combine mayonnaise, sour cream, blue cheese, garlic, lemon, and Worcestershire Sauce. Taste for seasoning and leave at room temperature.
- In a separate bowl, toss tomatoes with salt and pepper. Leave at room temperature to marinate.
- Place the diced bacon in a medium cast-iron pan and place on the BGE. Cook the bacon until crispy, approx. 8 minutes. Remove from the pan.
- To assemble: Open a piece of romaine, spread the blue cheese dressing, and garnish with tomatoes and bacon.