THE J.M. SMUCKER Co

Farmstand Apricot BLT

Thick slices of apricot glazed bacon topped with shredded romaine lettuce, two slices of seasoned heirloom tomatoes and lemon and black pepper aioli on butter-toasted country sourdough.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	1	N/A

Ingredients

- **Lemon black pepper aioli:**
- 1/2 cup mayonnaise
- 1 tsp. lemon zest
- 2 tsp. lemon juice
- 1/2 tsp. black pepper
- **Apricot bacon:**
- 1 lb. bacon
- 1/2 cup **Smucker's®** Apricot Preserves
- **Sandwich:**
- 1 tbsp. butter
- 2 tbsp. mayonnaise
- 2 slices sourdough bread
- 2 tbsp. **Smucker's** Apricot Preserves
- 2 tbsp. aioli
- 1 1/2 cup shredded romaine lettuce
- 2 heirloom tomato slices, salted
- 5 slices glazed bacon

Directions

Step 1: Mix together ingredients for aioli and refrigerate.

Step 2: Add bacon to a parchment-lined sheet tray. Spoon the apricot preserves over the bacon and evenly spread across the surface to cover.

Step 3: Bake at 350°F for a total of 18-20 minutes, flipping halfway through.

Step 4: When bacon is brown, remove from the oven and transfer to a wire rack; allow to cool.

Step 5: Spread mayo on one side of each slice of bread. Toast, mayo side down, until golden brown.

Step 6: Spread aioli and preserves on toast. Add half of the lettuce to one of the slices. Add tomato slices and bacon.

Step 7: Add the remaining lettuce over the bacon and place the other slice of toast on top.

Step 8: Slice in half and serve.

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