



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.

### Images

