

Mean Green BLT

INGREDIENTS

Servings: 2

Mean Mayo:

3/4 C. mayonnaise

1/4 C Mezzetta deli-sliced peperoncini

4 sun-dried tomatoes

Mean Green:

1 large green tomato, sliced into 6

1 C. cornmeal

1 tsp sugar

1 Tbsp flour

1/4 tsp cayenne pepper

salt/pepper to taste

8 Slices of smoked bacon

4 slices of wheat toast

Romaine lettuce

Place peperoncini and sun-dried tomatoes in food processor and pulse until finely chopped. Add the mayo and pulse to combine. Refrigerate until ready to use.

Begin to fry bacon in cast iron skillet and meanwhile, prepare tomatoes:

Combine dry ingredients in a plate. Dredge tomato slices in the cornmeal mixture, coat well and place on cooling rack for 10 min. to set. When bacon is done, remove and drain on paper towels. Add some canola or vegetable oil to the rendered bacon fat in the pan, enough to fry the tomatoes. When hot, add the tomato slices and fry each side until golden brown.

Assembling the sandwich: Toast the wheat bread and apply a generous layer of the mean mayo on each slice. Place 4 bacon slices on each sandwich, and then put 3 tomato slices on top. Finish off with romaine lettuce and the second slice of toast.