

The Ultimate Loaded BLT: Crispy Bacon, Fresh Veggies & More!

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TIME
4-5 min

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INGREDIENTS

8 slices thick-cut bacon
4 slices sourdough, ciabatta, or your favorite bread, toasted
1 large ripe tomato, sliced
4-6 large leaves of romaine or butter lettuce
4 tablespoons mayonnaise
1 tablespoon Dijon mustard (optional, for a tangy kick)
Salt and black pepper, to taste
1 avocado, sliced (optional)
1 fried egg (optional)
Fresh basil leaves (optional, for added flavor)

DIRECTIONS

1. Let's assemble your ultimate Loaded BLT!
2. Cook the : Bacon: In a large skillet over medium heat, lay out the thick-cut bacon slices. Cook until they are wonderfully crispy, about 4-5 minutes per side, depending on thickness and desired crispness. Transfer the cooked bacon to a paper towel-lined plate to drain off any excess fat.
3. Prepare the : Mayo Spread: In a small bowl, mix the mayonnaise with Dijon mustard (if you're using it) until well combined. This adds a fantastic tangy flavor.
4. Toast the : Bread: While the bacon cooks or drains, toast your sourdough, ciabatta, or preferred bread to a golden crispness.
5. Spread the : Mayo: Once the bread is toasted, spread the prepared mayonnaise mixture evenly on one side of each slice of toasted bread.
6. Assemble the : Sandwich Base: On two of the mayo-spread slices of bread, start layering your ingredients: first, place the lettuce leaves to form a good base. Then, layer the sliced tomatoes generously. Season the tomatoes with a pinch of salt and black pepper - this really brings out their flavor.
7. Add : Bacon & Optional Loadings: Add the crispy bacon strips on top of the tomato layer. If using, now is the time to add your avocado slices and/or a perfectly fried egg. If adding fresh basil, tuck the leaves in here too.
8. Top and : Serve: Place the remaining two slices of mayo-spread bread on top to complete your sandwiches. For easier handling and serving, you can slice each

sandwich in half, diagonally, and secure with toothpicks if needed.

9. Enjoy: Dig into this tremendous, flavor-packed Loaded BLT immediately while everything is fresh and delicious!

SWAPS & NOTES

Bacon: Thick-cut bacon is highly recommended for that substantial, crispy bite.

You can also use turkey bacon if preferred, adjusting cooking time.

Bread: Sourdough and ciabatta offer fantastic texture and flavor, but a good quality country white bread or whole wheat bread can also work.

Toasting is non-negotiable for that essential BLT crunch!

TIPS FOR SUCCESS

Crispy Bacon: Don't rush cooking the bacon.

Low to medium heat allows the fat to render slowly, resulting in truly crispy bacon.

A ripe, juicy tomato is essential for a fantastic BLT.

Season Your Tomatoes: A little salt and pepper on the tomato slices enhances their natural sweetness and acidity.

