

Your Go-To Summer Sandwich: Sweet Peach, Savory Bacon & Fresh Greens

Prepare your taste buds for a surprising yet utterly irresistible flavor combination! This



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INGREDIENTS

4 slices hearty bread (sourdough, whole wheat, or white bread)
6-8 slices bacon, cooked until crispy
2 ripe peaches, thinly sliced
4-6 large lettuce leaves (romaine, green leaf, or butter lettuce)
2-3 tbsp mayonnaise (or your favorite sandwich spread)
Salt and black pepper, to taste
Optional: A pinch of red pepper flakes for subtle heat
Optional: A drizzle of balsamic glaze

DIRECTIONS

1. Cook the Bacon: Cook the 6-8 slices bacon in a skillet over medium heat until they are wonderfully crisp. Remove from the skillet and place on a paper towel-lined plate to drain any excess fat. Once cooled slightly, break into pieces if desired.
2. Prepare Peaches & Lettuce: Thinly slice the 2 ripe peaches. Wash and pat dry the 4-6 large lettuce leaves.
3. Toast the Bread: Toast the 4 slices of hearty bread until they are golden brown and crisp. This adds crucial texture and prevents the sandwich from getting soggy.
4. Assemble the Sandwich: Lay out the toasted bread slices. Spread mayonnaise generously on one side of each slice. On two of the slices (these will be the bottom halves), arrange a layer of crisp lettuce leaves. Next, layer a generous amount of the crispy bacon over the lettuce. Arrange the thin peach slices over the bacon. Season the peaches lightly with a tiny pinch of salt and black pepper to enhance their sweetness. Place another layer of lettuce on top of the peaches. Top with the remaining two slices of toasted bread (mayo side down).
5. Serve: Slice the sandwiches in half diagonally if desired. Serve immediately and enjoy your unique and delicious Bacon, Lettuce, and Peach Sandwich!

SWAPS & NOTES

Bread: A hearty bread like sourdough or a good country white

bread works best to stand up to the fillings.
Toasting is highly recommended for texture.

Bacon: Cook bacon until it's very crispy .

This provides essential crunch and a salty contrast to the sweet peaches.

TIPS FOR SUCCESS

Crispy Bacon: Ensure your bacon is very crispy for optimal texture contrast with the soft peach.

Ripe but Firm Peaches: Choose peaches that are ripe enough to be juicy and sweet but still firm enough to slice thinly without turning mushy.

Toast Bread Well: A well-toasted bread provides a sturdy base and prevents sogginess.

Season the Peaches: A tiny pinch of salt on the peaches draws out their sweetness.

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