

Smoky Bacon Ranch Sandwich: The Ultimate BLT Upgrade

Why This Recipe is a Favorite



TIME
8-10 min

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INGREDIENTS

8 slices of thick-cut smoked bacon
4 slices of hearty bread (sourdough or rustic white bread work beautifully)
1 ripe beefsteak tomato, sliced
4 leaves of crisp lettuce (romaine or green leaf)

DIRECTIONS

1. Steps for the : Recipe
2. Cook the : Bacon:
3. Cook the thick-cut bacon in a large skillet over medium heat until it's crispy but not burnt. This usually takes about 8-10 minutes. Place the cooked bacon on a paper towel-lined plate to drain off excess grease.
4. Make the : Smoky Ranch Spread:
5. In a small bowl, combine the mayonnaise, ranch dressing (or prepared ranch seasoning), smoked paprika, garlic powder, salt, and pepper. Whisk until smooth and well-combined.
6. Toast the : Bread:
7. Lightly toast the bread slices to your desired crispness. You want them toasted enough to hold up to the fillings but not so hard that they'll hurt the roof of your mouth.
8. Assemble the : Sandwich:
9. Spread a generous layer of the smoky ranch spread on one side of each of the four toasted bread slices.
10. Layer the : Ingredients:
11. On two of the bread slices, layer the fresh lettuce, sliced tomato, and then the crispy bacon. If you're using optional additions like avocado or red onion, layer them on at this stage.
12. Close and : Serve:
13. Place the remaining two bread slices (ranch-side down) on top of the filled halves to close the sandwiches. Cut in half and serve immediately.

SWAPS & NOTES

Bacon: Thick-cut, smoked bacon is highly recommended for this recipe as it stands up well and provides a meaty texture and deep flavor.

If you can't find smoked bacon, you can use regular bacon and add an extra pinch of smoked paprika to the ranch spread.

Bread: Sourdough bread adds a nice tang that complements the smoky and creamy flavors.

A hearty white or whole wheat bread, lightly toasted, is also a great choice.

TIPS FOR SUCCESS

Cook Bacon to Perfection: The bacon is a star of this sandwich, so get it just right-crispy but not brittle.

Don't Forget the Seasoning: Salt and pepper on the tomato slices bring out their flavor beautifully.

The Right Tomato: A good BLT lives and dies by its tomato.

Use a Good Bread: A sturdy bread like sourdough or a rustic loaf will hold up to the fillings better and not get soggy from the ranch and tomato juice.

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