

## Bacon, Lettuce, and Peach Sandwich: A Sweet & Savory Summer Sandwich

Bacon, Lettuce, and Peach Sandwich



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### INGREDIENTS

- 4 slices of thick-cut bacon
- 2 ripe peaches, sliced
- 2 large leaves of butter lettuce or iceberg lettuce
- 2 slices of your favorite bread (I recommend a hearty sourdough or country white)
- 2 tbsp mayonnaise (or more, to taste)
- A pinch of salt and fresh black pepper

#### Swaps and Notes:

**Bacon:** Thick-cut bacon is a must here. It provides a better texture and stands up to the sweetness of the peaches.

**Peaches:** Make sure your peaches are perfectly ripe-soft to the touch but not mushy. You can also lightly grill the peach slices for a minute or two to bring out an even deeper caramelized flavor.

**Bread:** A hearty bread like sourdough or a good country loaf will hold up to the ingredients.

Toasted bread adds an extra layer of crunch.

**Mayonnaise:** The mayonnaise is a key binder for this sandwich. For a little extra flavor, you can mix a pinch of paprika or a drop of hot sauce into the mayo before spreading.

#### Directions:

**Cook the Bacon:** In a skillet, cook the bacon over medium heat until it's crispy. Remove the bacon and place it on a paper towel-lined plate to drain, reserving a little of the bacon fat in the skillet.

**Toast the Bread:** If you'd like, you can toast your bread in the reserved bacon fat for a minute per side. This adds an incredible amount of flavor.

**Prep the Peaches:** While the bacon is cooking, slice your ripe peaches.

**Assemble the Sandwich:** Spread a generous layer of mayonnaise on both slices of toasted bread.

**Layer:** Place the butter lettuce on one slice of bread. Top with the crispy bacon. Arrange the sliced peaches on top of the bacon.

**Season:** Sprinkle the peaches with a pinch of salt and a generous amount of fresh black pepper.

**Serve:** Close the sandwich and slice it in half.

Serve immediately and enjoy!

**Tips for Success:**

**Use Ripe Peaches:** The ripeness of the peaches is the most important factor in this sandwich. A perfectly ripe peach will be sweet and juicy, contrasting beautifully with the salty bacon.

**Don't Forget the Pepper:** A generous amount of fresh black pepper is crucial. It adds a spicy kick that cuts through the richness and sweetness, bringing all the flavors into balance.

**Toast the Bread:** Toasting your bread prevents it from getting soggy from the juicy peaches and adds a satisfying crunch.

**Serve Immediately:** This sandwich is best served right after it's assembled to enjoy the contrast of textures and temperatures.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

**Calories:** Approximately 450

**Protein:** 20g

**Fat:** 30g

**Carbohydrates:** 25g

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

**Final Thoughts:**

## DIRECTIONS

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- 6. Season:** Sprinkle the peaches with a pinch of salt and a generous amount of fresh black pepper.
- 7. Serve:** Close the sandwich and slice it in half. Serve immediately and enjoy!
- 8. Tips for Success:** Use Ripe Peaches: The ripeness of the peaches is the most important factor in this sandwich. A perfectly ripe peach will be sweet and juicy, contrasting beautifully with the salty bacon.
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12. **Serving Suggestions and Pairings:** This Bacon, Lettuce, and Peach Sandwich is a meal in itself, but it pairs wonderfully with a few simple sides. A bag of your favorite potato chips or a light green salad would be perfect. For a refreshing drink, a tall glass of my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a fantastic match.
13. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
14. **Calories:** Approximately 450
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18. This sandwich is a great source of protein, healthy fats, and a little bit of fiber.
19. **Storage and Leftover Tips:** This sandwich is definitely best enjoyed fresh. The peaches will release their juices, and the bread will get soggy if it sits for too long. If you're prepping for a picnic, you can keep the ingredients separate and assemble them right before you eat.
20. **More Recipes You Will Love:** If you're a fan of simple, delicious meals, you'll love some of my other recipes. For another fantastic sandwich option, my recipe for A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight is always a big hit. For a great weeknight dinner, you can't go wrong with my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut. And for a fun, interactive meal that's perfect for a crowd, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is a lifesaver.
21. **Final Thoughts:** This Bacon, Lettuce, and Peach Sandwich is a testament to the fact that some of the best flavor combinations are the ones you least expect. It's a simple recipe that delivers a huge payoff in taste and texture.
22. I hope you give this unique twist on a classic a try. I'd love to know what you think in the comments below! And don't forget to follow me for more delicious and easy recipes. Happy cooking!

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bacon-lettuce-and-peach-sandwich-a-sweet-savory-summer-sandwich/>