

Easy Pub-Style BLT Baguette Ready in 15 Minutes

British Pub-Style BLT Baguette



TIME
15 min

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INGREDIENTS

- 4 rashers back bacon
- 1 crusty baguette, halved
- 1 tablespoon English mustard
- 2 tablespoons mayonnaise
- 4 lettuce leaves
- 1 tomato, sliced

DIRECTIONS

1. Cook the Bacon: Grill the back bacon until golden and crispy.
2. You can use a skillet, grill pan, or broiler depending on your preference.
3. Toast the Baguette: Slice the baguette in half lengthwise and toast the halves under a grill or broiler until lightly crisp.
4. Prepare the Mustard Mayo: In a small bowl, mix together the English mustard and mayonnaise until smooth.
5. Spread the mixture evenly on both sides of the toasted baguette.
6. Assemble the Sandwich: Layer the ingredients inside the baguette:
7. Fresh lettuce leaves
8. Sliced tomatoes
9. Crispy grilled bacon
10. Serve: Press the sandwich together, slice into portions, and serve immediately.

SWAPS & NOTES

This sandwich is simple but very customizable.

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