

## Easy Classic BLT Recipe (Better Than Diner Style)

Classic American BLT Sandwich

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### INGREDIENTS

- 6 slices bacon
- 4 slices sourdough bread
- 2 tablespoons mayonnaise
- 4 romaine lettuce leaves
- 1 ripe tomato, sliced
- Salt to taste
- Black pepper to taste

### DIRECTIONS

1. **Cook the Bacon:** Heat a skillet over medium heat.
2. **Cook the bacon slices** until crispy, turning occasionally.
3. **Transfer to paper towels** to drain excess grease.
4. **Toast the Bread:** Toast the sourdough bread slices until golden brown and slightly crisp.
5. **Toasting adds texture** and helps prevent the bread from becoming soggy.
6. **Spread the Mayonnaise:** Spread mayonnaise evenly over each slice of toasted bread.
7. **Layer the Ingredients:** On two slices of bread, layer:
  8. Romaine lettuce
  9. Tomato slices
  10. Crispy bacon
11. **Season:** Lightly sprinkle the tomatoes with salt and black pepper for extra flavor.
12. **Assemble the Sandwich:** Top with the remaining slices of bread.
13. **Cut the sandwiches in half** and serve immediately.

### SWAPS & NOTES

Even a classic sandwich like the BLT can be customized to suit your taste.

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

Original recipe: <https://chefmaniac.com/easy-classic-blt-recipe-better-than-diner-style/>