

Bacon, Lettuce, and Tomato Sandwich: A Classic BLT Recipe

This recipe serves 2 and takes about 10 minutes to prepare and 10 minutes to cook.



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 4 slices of thick-cut bacon
- 2 slices of your favorite bread (white, whole grain, or sourdough)
- 1 medium ripe tomato, sliced
- 1 cup of fresh lettuce (iceberg or romaine)
- Mayonnaise (optional)
- Salt and pepper to taste

DIRECTIONS

- 1.** Cook the : Bacon: In a skillet over medium heat, cook the bacon until it's crispy, about 5-7 minutes. Flip occasionally to ensure even cooking. Once done, transfer the bacon to a paper towel-lined plate to drain excess grease.
- 2.** Toast the : Bread: In the same skillet, you can toast the bread in the leftover bacon grease for added flavor. Alternatively, you can use a toaster. Toast until golden brown on both sides.
- 3.** Prepare the : Vegetables: While the bread is toasting, wash and dry the lettuce. Slice the tomato into thick rounds. Season the tomato slices with a pinch of salt and pepper to enhance their flavor.
- 4.** Assemble the : Sandwich: Spread mayonnaise on one side of each slice of toasted bread (if using). Layer the lettuce, followed by the tomato slices, and then the crispy bacon. Top with the second slice of bread, mayonnaise side down.
- 5.** Slice and : Serve: Cut the sandwich in half diagonally for a classic presentation. Serve immediately and enjoy!

TIPS FOR SUCCESS

Use Fresh Ingredients: The quality of your ingredients makes a significant difference.

Opt for fresh, locally sourced tomatoes and crisp lettuce for the best flavor.

Experiment with Bread: Try different types of bread, such as ciabatta or a hearty whole grain, to add a unique twist to your BLT.

Add Avocado: For a creamy texture, consider adding slices of avocado.

