

BLT on a Stick

Preparation: 20 minutes

Yield: 12 skewers

Recipe: by Greg Strahm, the Silver Chef

This is a miniature version of the classic bacon, lettuce, and tomato sandwich... but on a stick.



3 pieces brioche, toasted and cut into small circles
2/3 cup mayonnaise
2 teaspoons basil pesto
6 campari tomatoes, sliced

4 strips thick sliced bacon, cut in half and baked, but not crisp
1 head butter lettuce, washed and dried
balsamic glaze, for garnish

- 1) In a small bowl mix mayo and pesto together. Set aside.
- 2) Place bacon strips on small walled baking sheet and bake at 375° F. until done but not crispy. Cut into 2" pieces and set aside.
- 3) Toast brioche slices in oven with bacon until nicely toasted. Once toasted, cut into circles using 1 1/2" cookie cutter. Set aside.
- 4) Slice tomatoes into 1/2" slices. Set aside.
- 5) Cut 5 lettuce leaves into 2" strips. Set aside

TO ASSEMBLE

1) Place a piece of brioche spread with pesto mayo on skewer, then a piece of folded lettuce, followed by a piece of rolled bacon, and a tomato slice, and a final piece of toasted brioche spread with pesto mayo. Garnish with a grind of fresh pepper and a few drops of balsamic glaze. Place a tray and serve at room temperature.