

The Chopping Block

Open-Face Heirloom Tomato BLTs



Yield: 4 servings

Active time: 25 minutes

Start to finish: 25 minutes

4 slices ciabatta
2 to 3 tablespoons **garlic grapeseed oil**
Salt and pepper to taste

2 cups arugula
8 slices bacon, cooked until crisp
2 heirloom tomatoes, cut into 1/4-inch slices

Herbs de Provence salt to taste

1. Heat a grill pan over medium heat.
2. Using a **silicon basting brush**, brush both sides of the bread with grapeseed oil to coat. Season with salt and pepper to taste.
3. Grill the bread on both sides until golden brown and crisp. Set aside on a platter.
4. Smear each piece of bread with **Avocado "Aioli"** (recipe follows), and top with the arugula.
5. Follow with 2 slices of bacon, and 2 to 3 slices of tomatoes.
6. Top the tomatoes with a sprinkling of herbs de Provence salt, and serve. ▣

Avocado "Aioli"



Yield: 2 cups

Active time: 10 minutes

Start to finish: 10 minutes

1 clove garlic
2 ripe avocados
1/3 cup sour cream
1/3 cup **Kewpie Mayonnaise**
2 tablespoons fresh basil, chiffonade
2 to 3 teaspoons fresh lemon juice using a **citrus squeezer**
Salt and pepper to taste

1. Turn on a food processor fitted with a metal blade. Drop in the clove of garlic through top opening, and process until finely minced.
2. Add the avocado, sour cream, mayonnaise, basil, lemon juice, salt and pepper. Puree until smooth and silky. Adjust the seasoning with additional lemon juice and/or salt and needed, and serve. ▣

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