SUMMER HOUSE™

A to Z BLT

Yield: 4 Servings



INGREDIENTS

FOR A TO Z BLT

4 ciabatta rolls, split and toasted

¾–1 cup Corn Aioli *(see sub-recipe)*

1 head Iceberg lettuce, cut into 4 thick wedges/slabs

8–12 slices thick-cut bacon, cooked crisp

8–12 grilled zucchini slices

2 large heirloom tomatoes, sliced into 4 thick rounds

1 cup baby arugula

½ cup fresh basil leaves

1 Tbsp. extra virgin olive oil

1 avocado, sliced

Kosher salt and freshly cracked black pepper

FOR CORN AIOLI

2 cold poached eggs (or sub 2 large raw egg yolks)

½ cup raw fresh corn kernels (about ½ ear)

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METHOD

FOR CORN AIOLI

1. In a food processor or blender, combine the cold poached eggs, raw corn, smashed garlic, white wine vinegar, sugar, and salt. Blend on high for 15 seconds until the corn is completely broken down.
2. Drop the processor or blender motor speed to medium. With the motor running, slowly stream in the oil in a thin, steady drizzle until the mixture is thick, pale, and emulsified.
3. Transfer to a bowl, fold in the lemon zest, and adjust salt to taste. Chill until ready to use.

FOR A TO Z BLT

1. Slather 1 to 2 tablespoons of corn aioli onto both cut sides of each toasted ciabatta roll.
2. On the bottom bun, place a chunk of iceberg lettuce, followed by the crispy bacon and grilled zucchini slices.
3. Add an heirloom tomato slice and season with salt to taste. Top with a second heirloom tomato slice and sprinkle generously with salt and black pepper.
4. In a small bowl, quickly toss the arugula and basil with 1 tablespoon of olive oil, salt, and pepper, then pile the dressed greens over the tomato.
5. Fan out several avocado slices over the greens, top with the top bun, press down gently, and slice in half.

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1 garlic clove, smashed

1 Tbsp. white wine vinegar

1 tsp. granulated sugar

½ tsp. kosher salt (plus more to taste)

1¼ cups neutral oil (canola, vegetable, or a light blend)

zest of ½ lemon

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