



THE ingles TABLE

Mark Keady

Tomato and Bacon Sandwich with Chipotle Mayo

Ingredients

4 slices of sourdough bread
8 slices of thick cut bacon
1/4 cup mayonnaise
1 large beefsteak tomato
Chipotle Tabasco Sauce
Salt and Pepper

Directions

Makes two sandwiches

Preheat oven to 400F. Line a baking sheet with parchment paper and arrange bacon in a single layer and season with salt and pepper. It is ok to fill up the pan with as much as you can squeeze onto the tray. Put bacon in the oven for 15 minutes. After 15 minutes, remove and drain bacon grease into a glass or metal container. Return bacon to the oven for another 10 minutes. Pat dry with paper towel when complete.

In a small bowl, mix 1/4 cup of mayonnaise with at least six or seven dashes of Chipotle Tabasco Sauce. The spicier and smokier you want it, the more you add. Mix well.

With the bacon grease you have just collected, baste two slices of sourdough bread per sandwich and place on medium high skillet or griddle set to 375F. Toast bread lightly. When toasted, add Chipotle mayo to each slice. Add two thick slices of tomato to each sandwich and layer with four or more slices of bacon. Slice sandwich in half and enjoy!

