



# BLT!

Crispy bacon + cool lettuce + juicy tomatoes = summer's best combo. The sandwich is just the beginning. We've got seven new ways to stack, toss, or stir up BLTs with a twist.

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Take the classic BLT to new heights, maximizing everything from size to flavor. Toast is Texas-size, thick-cut pepper bacon is piled high over slices of melty fresh mozzarella, and the tomatoes pair up with peaches in a flavorful sauce.

ULTIMATE BACON SANDWICH



Recipes begin on page 142.

Think outside the bread box. Layer easy-make candied bacon and juicy sliced tomatoes with stacked corn cakes for a fresh brunch or dinner entrée. Just add a drizzle of tangy buttermilk dressing and dig in.

BLT CORN CAKES  
WITH BUTTERMILK  
DRESSING



Beefsteak tomatoes might be ideal for slicing, but why stop there? Think rainbows of heirlooms, tart green tomatoes, and candy-sweet cherry orbs. Go beyond iceberg lettuce with a crunchy romaine or leaves of baby kale. With the classics as a blueprint, **reinvention is a good thing.**



GRILLED PORK  
CHOPS WITH BACON  
AND TOMATO

Grilled pork chops get the BLT treatment when topped with spoonfuls of a scene-stealing smoky-sweet bacon spread. (We call it bacon jam!) Serve over tender baby kale and thick-cut grilled tomatoes. It's your main dish and side salad in one summery meal.

Doesn't a meatball in every bite sound like heaven? Mini meatballs made with bacon deliver on that promise, dished up with playfully shaped orecchiette pasta, skillet-warmed tomatoes and kale, and a topping of shaved Parmesan. Like any good summer meal, this dish is just as good at room temperature as it is warm.

ORECCHIETTE WITH BACON MEATBALLS



Dinner in minutes! Head to [BHG.com/DigitalExtras](http://BHG.com/DigitalExtras) to watch our food editor Maggie whip up this delicious pasta!

Recipes begin on page 142.

CHERRY TOMATO PIE

Tangy mayo is the unsung hero of the classic BLT. Here, a surprise mayo-cream cheese base hidden beneath the tomatoes brings on the zip in a deep-dish, double-crust pie lined with bacon and brimming with ready-to-burst cherry tomatoes.

**Brunch just got better!** Wake up your favorite tomato-y casseroles and cocktails with a generous toss of smoky bacon and handfuls of leafy greens.



BLT AND CHIPS  
CASSEROLE

Part quiche, part casserole, and all-around delicious, this hearty one-dish meal, *above*, packs a surprise ingredient—crispy, crunchy kettle chips that grow thick and soft in baking for a delightfully satisfying texture. Looking for a winning brunch cocktail? Try this bacon-infused riff on the bloody mary, featuring fresh, ripe tomatoes and a hit of fiery Sriracha sauce. Garnish with a strip of bacon for an extra hint of smoky flavor in every sip. ■



TOMATO  
BACON SIPPER

## Bonus dessert!

Thought we couldn't make the BLT theme work for a sweet finish? This outrageously delicious sandwich cookie says otherwise! [BHG.com/BLTDessert](http://BHG.com/BLTDessert)