

Heirloom Tomato BLT

Luca Ponti, [Squirrel Meals PDX](#)

Step 1: Source some delicious bread & your favorite bacon! Seek bread from your favorite bread CSA or local bakery or enjoy my sandwich go-to Anadama Bread:

[Anadama Bread Recipe](#)
(2 loaf yield)



Ingredients:

- Water- 1# 4oz
- Yeast- 1/2oz
- Molasses- 6.5oz
- Neutral Oil- 3oz
- Bread Flour- 2# 6oz
- Cornmeal- 1/2#
- Salt- 3/4oz

Directions:

Mix:

- Bloom the yeast in the water for 5 minutes in the hobart mixer.
- Add the oil and molasses, followed by all the dry ingredients.
- Mix on low with the dough hook for 13 minutes.
- Transfer to a sprayed container and let rise until doubled in size.
- Divide dough into 2.2# (998g) loaves & shape: placing dough in prepared loaf pans and covering in plastic wrap.
- Allow dough to sit on the floor until the dough starts to fill the loaf pan, about ½ hour.
- Store the loaves in the reach-in to ferment overnight.

Bake:

- In the morning, pull loaves: allow them to warm slightly and complete proofing.
- The loaves should fill the pan & pass the 'ripe' test: make an indentation with your finger on the side of the loaf. If the loaf springs back to fill the indentation: the dough is under proofed. If the indentation remains: the loaf is proofed and ready to bake.
- Bake at 350°F for 35-40 minutes until the loaves are dark brown and sound hollow when tapped. Remove loaves from pans within 5 minutes & allow to cool completely.

Step 2: Locate your CSA eggs, greens, & slicer tomatoes!

Step 3: Make mayonnaise (Immersion Blender Hack)

Homemade Mayo Recipe

Ingredients:

- Egg-1
- Lemon Juice- 1/2 TBSP
- Dijon- 1 TSP
- Oil- 1 C (I use 3/4 canola-1/4 olive)
- Salt- 1 Pinch
- Herbs- 2 TBSP chopped (Chefs choice)

Method:

- In a mason jar (or container large enough to fit the head of the immersion blender), combine all ingredients except the herbs.
- Blend on high for 30 seconds-1 minute to emulsify the mayo! It should come together fairly quickly.
- Stir in the chopped herbs and adjust salt to taste!

Step 4: Now it's time to build your sandwich!

- Toast your bread. I like to toast my bread in a pan with a small pat of butter.
- Slice & season your tomatoes! Slice those tomatoes thick & use some fancy sea salt here if you have it.
- Dress your greens! Use a light splash of oil & vinegar along with a pinch of salt. Massage the oil and vinegar into the greens. Taste & add more vinegar, salt or oil to your liking.
- Warm up that bacon! (I cooked off all the bacon ahead of time; I suggest you do the same and save leftovers for breakfast!)
- Spread a nice layer of Homemade Mayo on both sides of your toasted bread.
- Begin with a layer of tomatoes, followed by 2 or 3 slices of bacon. Top with your dressed greens & sandwich everything together with the top slice of toast!
- Slice that gorgeous sandwich in half to display all your hard work before diving in!

