



## Menu du Jour

**19 Feb 05**

### Cackalacky BLT

**Paired with Trimbach Gewürztraminer Vendanges Tardives 1997  
(Serves one)**

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### Cackalacky BLT

*There's just something about bacon frying that makes you want to keep a skillet cooking all day long... It must be the pork fat thing! Although there are several ways to cook bacon, the ideal bacon is crisp, light and brown in color, and delicately flavored. Use good-quality hickory-smoked bacon and the freshest tomato possible. The tomato should have a rich flavor, slightly acidic but still sweet, and have a medium texture. The best varieties are Beefsteak, Brandywine, Ruby Gold, or Big Ben. This spin on a classic sandwich makes for some good eating especially if served with a hearty tomato soup!*

4 slices hickory-smoked bacon  
2 slices beefsteak tomato  
1/2 cup mixed field greens  
2 slices whole grain bread  
Cackalacky® Combo Condiment™  
Cackalacky® Beer-B-Q™ seasoning  
Good-quality mayonnaise

Place bacon in an unheated cast iron skillet and heat over medium-low heat. When heated to the melting point, the fat will begin to render. Increase the heat to medium. Using tongs, turn bacon often until cooked, about 6 to 8 minutes. Drain bacon on paper towels and, while still hot, season with Beer-B-Q seasoning.

Toast bread. Spread a layer of mayonnaise on one side of one piece of bread. Spread other piece with Combo Condiment. Layer salad greens atop the mayonnaise, top with tomato slices and then bacon slices. Top with other bread slice. Slice on the diagonal.

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