



AS SEEN ON

Martha  
&  
Snoop's  
POTLUCK DINNER PARTY



## Martha's Perfect BLT

with Homemade Russian Dressing

 ca. 20min  4 Servings

We got our hands on the recipe for Martha's BLT, which she shared recently on Martha & Snoop's Potluck Dinner Party. If you missed it on the show, make sure you don't miss out this time around! The usual suspects are all there—bacon, lettuce, and tomato—but with quintessential Martha twists, like homemade Russian dressing and crisp red leaf lettuce. Cook, relax, and enjoy!

## What we send

- red leaf lettuce
- heirloom tomato
- ketchup pkt
- apple cider vinegar
- bacon
- 1 oz cornichons <sup>17</sup>
- 2 oz cup mayonnaise <sup>3,6</sup>
- 1

## What you need

- coarse kosher salt
- freshly ground pepper
- sugar

## Tools

- large skillet
- rimmed baking sheet

## Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 805kcal, Fat 65g, Carbs 30g, Protein 23g



### 1. Make dressing

Preheat broiler with top rack 6 inches from heat source. Finely chop **cornichons** and transfer to a small bowl. Add **mayonnaise** and **ketchup**, and stir to combine.



### 4. Prep lettuce

Remove and discard any wilted outer leaves from **lettuce**. Set aside 4 best leaves for sandwiches and coarsely chop the rest, discarding end.



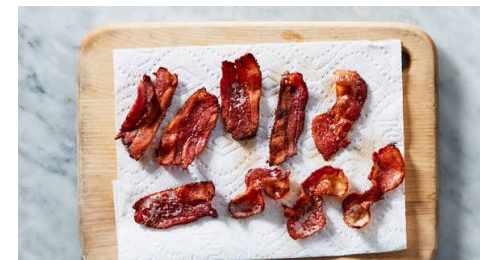
### 2. Prep tomatoes

Slice **tomatoes** into ¼-inch thick rounds and set on a plate. Sprinkle lightly with **salt** and **pepper** and let sit until step 6.



### 5. Make toast & vinaigrette

Set **bread** on a baking sheet and broil on top rack, turning once, until evenly toasted, 1-3 minutes total (watch closely as broilers vary). In a medium bowl, whisk **vinegar**, **2 tablespoons oil**, and **a pinch of sugar**, and season with **salt** and **pepper**. Add **chopped lettuce** and toss to coat.



### 3. Cook bacon

Off the heat, arrange **⅔ of the bacon** in a large skillet (overlapping is ok, the bacon will shrink) then place over medium-high heat. Cook, turning once, until crisp, 6-10 minutes (add **remaining bacon** as room is made in the skillet). Drain bacon on paper towels.



### 6. Assemble BLT's

Spread **dressing** on each **slice of toast**. Top 4 slices of toast with **bacon**, **¾ of the tomatoes**, and **reserved lettuce leaves**. Close sandwiches, cut in half and transfer to plates. Chop **remaining tomatoes**, add to **salad**, and serve alongside the **BLT**. Enjoy!