

Bacon Pesto Tomato and Stracciatella Sandwich

4 ea. Slices bread, grilled on one side

Basil Pesto

12 ea. Crispy slices of bacon

Enough slices of great tomatoes to cover the slice of bread

6-8 leaves of Little Gem Romaine

4 oz. Straciatella

1. Make Basil Pesto.
2. Grill/toast the bread on one side. Keep the untoasted side out. On the inside of four slices smear as much Basil Pesto as you see fit.
3. Top with bacon, tomatoes, Little Gem Romaine.
4. Spoon Straciatella all over sandwiches.
5. Top with second slice of bread, toasted side in. Stabilize with skewers.

Pesto

2-4 ea. Cloves garlic, peeled

¼ C. Pine nuts

About ½ C. Extra virgin olive oil

3 C. Basil leaves, packed

¼ C. Finely grated real Parmesan Reggiano

Salt and pepper to taste

1. Place garlic in blender with pine nuts and olive oil. Do not use a food processor!
2. Puree, making a thick mixture.
3. Add basil. Pack down into bottom of blender. Puree.
4. Using a rubber spatula, push basil down while blending. Do not puree the spatula.
5. When pureed to thick, green goodness, stir in Parmesan. Do not blend the Parmesan!
6. Season to taste with salt and pepper.