

BLT Club With Chili-Peach Salad

Serves 4

- 8 Ea. Slices good bread, toasted well on one side only
- 4-8 oz. Fresh aioli
- ½ # Sliced ham, separated into 4 portions
- ½ # Sliced turkey, separated into 4 portions
- 8 ea. slices good, thick bacon, cooked crisp
- Lettuce of choice, or arugula, or whatever delicious greens in your garden
- 2-3 ea. Heirloom tomatoes, sliced thickly and held room temperature
- ¾ C. Chili-Peach Salad

Chili-Peach Salad

- 3 ea. Peaches, cut into thin wedges
 - 1 ea. Jalapeno, sliced very thinly
 - 1 ea. Medium-hot Hungarian pepper, sliced thinly
 - 2-3 Tbs. Chopped cilantro
 - Zest and juice of 1-2 limes
 - Splash of olive oil
 - Salt and pepper to taste
1. Toss peaches, chilis and cilantro in a bowl. Dress with lime zest and juice and olive oil.
 2. Season with salt and pepper.

1. Make Chili-Peach Salad.
2. Spread the grilled sides of the bread with aioli.
3. Assemble the ingredients listed, starting with ham and turkey as the base, then bacon, then lettuce, then tomatoes, then the other bread atop.
4. Put picks in bread and cut into halves or quarters.
5. Serve with Chili-Peach Salad.