

# STRICTLY *Sundays*

## **FRENCH BLT—OH MY!**

These sandwiches are a great summertime meal. Requested by the kids several times.

### **What You Need for 6 BLTs**

1 cup basil, chopped  
1 cup mayonnaise  
1 pound thick-sliced bacon  
12 slices French bread (toasting optional)  
3 large tomatoes, sliced  
3 avocados  
½ cup shredded Parmesan  
1 lime, juiced  
Salt  
Pepper  
1 red onion, thinly sliced  
6 leaves romaine lettuce



Mix the basil and mayonnaise together in a bowl and set aside.

Cut the bacon in half for evenly cooked meat. Fry the bacon in a frying pan and drain on paper towels.

Peel and mash the avocado in a bowl with a fork until smooth. Mix in the lime juice to preserve the color and the Parmesan cheese for flavor. Add salt and pepper to taste.

### **The Assembly**

On one slice of the bread, spread the basil mayonnaise. On the other slice spread the avocado mixture. Add the bacon, tomato, onion, and lettuce. Cut in half and enjoy.

Serve with pasta, potato salad, or tomato salad with Southwest scalloped potatoes.