

## CLASSIC BLT SANDWICH, WITH ROASTED GARLIC AIOLI

### INGREDIENTS

for the Sandwich

1 tomato, sliced to 1/3 inch thick  
2 slices green leaf or romaine lettuce  
3 slices thick cut bacon, pan fried  
4 inch piece of baguette, cut laterally  
garlic aioli  
salt and pepper to taste

for the aioli

4 large egg yolk  
6 teaspoons fresh lemon juice  
1 1/2 teaspoon Dijon mustard  
3/4 cup extra-virgin olive oil  
1/4 cup vegetable oil  
1 medium head of garlic  
1 tablespoon olive oil

### DIRECTIONS

Prepare your aioli. This can be done up to two days in advance and kept refrigerated. Cut off and discard tops of garlic head to expose cloves, then brush head with 1/2 tablespoon oil. Wrap in foil and bake in a 400F oven until tender, about 45 minutes. Cool to room temperature. Squeeze garlic from skins into a food processor and purée.

Whisk together yolk, lemon juice, and mustard in a bowl. Combine oils and add, a few drops at a time, to yolk mixture, whisking constantly, until all oil is incorporated and mixture is emulsified. (If mixture separates, stop adding oil and continue whisking until mixture comes together, then resume adding oil.) If aioli is too thick, whisk in 1 or 2 drops of water. Add in the roasted garlic and chopped tarragon. Chill, covered, until ready to use. Let sit a minimum of 30 minutes to let flavors meld.

Assemble your sandwich. Spread 1 tablespoon aioli on each half of the baguette. Layer lettuce, bacon and tomatoes on the bottom half, sprinkle with salt and pepper and place top of baguette to "close the sandwich. Serve immediately.