

CHEF JUSTIN GRILLI'S HEIRLOOM TOMATO & KALE BLT ON GRILLED BREAD WITH GARLIC MAYONNAISE

ROCKLAND PLACE
A WATERMARK COMMUNITY

16 slices thick cut bacon, cooked to preference

1 bulb garlic + 1 clove

1/4 cup mayonnaise

2 Tbsp basil, chiffonade sliced

2 heirloom tomatoes, sliced thick

1/2 tsp lemon zest

1 tsp balsamic vinegar

1 Tbsp extra virgin olive oil

**Kale, washed, dried, separated into 8 servings
and rubbed with olive oil**

Thick, crusty bread, cut into 16 1/2 slices

Salt

Black pepper

Sugar

Preheat oven to 300 degrees F. Cut the top off of the bulb of garlic and top with oil, salt and pepper. Wrap in foil and slow roast for 45 minutes. When finished, allow to cool, then squeeze the bulb to remove the roasted garlic.

(Continued on next page)



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(Continued from previous page)

Separate three cloves worth and reserve for garlic mayonnaise. Refrigerate the rest for later use.

Whisk together mayonnaise, roasted garlic, lemon zest and 1 tsp basil. Taste and season with salt and pepper as desired.

Place tomato slices in a bowl. Whisk together olive oil, balsamic vinegar, the minced garlic, a pinch of salt, pepper and sugar, and 1 Tbsp of basil. Rub the tomatoes well with this dressing and set aside for at least 15 minutes.

Preheat grill to medium high heat. Brush each slice of bread (lightly) with olive oil on one side only. Grill the bread until nicely marked and crispy on one side.

Assembly: Remove the tomatoes from the marinade (discard the marinade, or use to make a tomato vinaigrette): Brush the "ungrilled" side of two slices of the bread with garlic mayonnaise. Top with 1 serving of kale, 2 slices of tomato, and 2 slices of cooked bacon. Repeat with remaining ingredients. Makes 8 sandwiches.