



#MakeItGAP

RECIPES

GRILLED BLT SKEWERS

YIELD: Serves 4

INGREDIENTS:

1/3 cup lemon juice
1/3 cup olive oil
2 Tbsp. snipped fresh basil
1/4 tsp. salt
1/8 tsp. pepper
1 heart of romaine lettuce, *quartered lengthwise*
1 cup cherry tomatoes
1 medium avocado, *halved, seeded, peeled and cut in 1-1/2-inch chunks*
1/2 of a 16 oz. loaf ciabatta bread, *cut in 1-inch cubes*
8 slices thick-sliced bacon
Your favorite dressing, *we recommend buttermilk ranch or bleu cheese*
Lime wedges, *optional*

SPECIAL EQUIPMENT:

Twelve 12-inch bamboo skewers soaked in water at least 1 hour.

PREPARATION:

In a large bowl, whisk together lemon juice, olive oil, basil, 1/4 tsp. salt and 1/8 tsp. pepper. Lightly brush some of the mixture on lettuce quarters. Add tomatoes and avocado pieces to the lemon mixture, tossing gently to coat. Transfer tomatoes and avocado pieces to a medium bowl using a slotted spoon; set aside. Add bread cubes to remaining lemon mixture, tossing well to coat. Set aside.

Line a large microwave-safe plate with a double-thickness of plain white paper towels. Place 4 of the bacon slices on the paper towels in a single layer. Microwave uncovered on high for 1-1/2 to 2 minutes or until bacon is almost cooked through but still pliable (do not let get crisp). Transfer bacon to another plate to cool slightly. Repeat with remaining bacon slices.

On four 12-inch skewers alternately thread tomatoes and avocado pieces and some of the bread, leaving a 1/4 inch space between pieces. Thread bacon slices and remaining bread cubes onto eight 12-inch skewers, leaving 1/4-inch space between pieces, and threading bacon slices accordion-style onto skewers.

Prepare grill for indirect heat. Place bacon skewers on grill rack over drip pan. Grill, covered, over indirect medium heat 10 minutes or until bread is lightly browned and crisp and bacon is cooked through and just crisp, turning once. Add avocado, tomato and bread skewers to outside edge of grill rack above the coals the last 2 minutes of grilling, turning once.

To serve, place one lettuce quarter on each of 4 serving plates. Top with one tomato skewer and two bacon skewers. Serve with dressing and lime wedges.

Recipe adapted from bhg.com