

# Bacon, Lettuce, and Fried Green Tomato Sandwich

## Preparing the tomatoes

- 3 green tomatoes
- 1 tablespoon sugar
- 1 ½ teaspoons table salt, divided

## Flavored Mayo

- ¾ cup mayonnaise
- 1 - 2 tablespoons hot sauce (start with one and then add more, little by little if desired) **OR**
- blend in some barbecue sauce, mustard **or** ketchup, until you get the taste you're looking for

## Panko Coating

- 1 ½ cups all-purpose flour
- 1 ½ cups panko bread crumbs
- 1 tablespoon Old Bay seasoning

## Dipping

- 4 large eggs

## Making your Sandwich

- 1 1/2 - 2 cups peanut or vegetable oil for frying
- 4-8 cheese slices
- 4 large buns, split and toasted with cheese slices on each half or one half
- 12 slices cooked bacon, halved, or more to taste
- 2 cups shredded iceberg lettuce, roughly 1/2 cup per sandwich

Remove the cores from your tomatoes and slice off the round top and bottom. You want your tomato to sit flat at your workstation and for your slices to be as even as possible.

Slice your tomatoes into twelve slices that are about 1/4 inch thick or slightly less. You will likely have some green tomato left over).

Prepare a rack with a triple or quadruple layer of paper towel on top of it. Place your tomatoes on top, as evenly spaced as possible.

Sprinkle one side with a pinch of sugar and a shake of salt. Cover with paper towel.

After 30 minutes flip your tomatoes. Add an additional pinch of sugar and sprinkle of salt on every tomato slice.

Allow to sit for another 30 minutes, covered with paper towel.

Replace paper towel while flipping your tomatoes, if necessary.

While tomatoes are sitting, whisk mayonnaise and hot sauce together in bowl. Cover and refrigerate until needed.

Whisk flour, panko, Old Bay seasoning, and 1/2 teaspoon salt together in your biggest bowl.

Beat eggs inside a shallow bowl or dish.

Pat tops of your tomatoes dry with the paper towel cover and discard.

Transfer tomatoes to flour mixture and toss until coated.

Remove coated tomatoes from bowl in batches and place on a rimmed baking sheet.

You will be dipping your tomatoes in the panko mixture again so try not to waste too much of it moving the tomatoes on top of your rimmed baking sheet.

Working with 1 tomato slice at a time, shake off excess panko mixture back into the large bowl.

Dip tomato slice into your egg and allow excess to drip off.

Return tomato slice to panko mixture, pressing firmly until coating sticks.

Carefully return coated tomatoes to baking sheet.

Prepare a large platter or plate with a triple or quadruple layer of paper towels and set safely beside stove.

Using a 12 inch skillet, over medium high heat and add oil.

Allow oil to heat to 350 degrees.

Fry tomatoes in batches until golden brown and crispy. Usually about 2 minutes per side.

If oil becomes hotter than 350 degrees, reduce heat as necessary.

Using a pair of tongs, transfer fried tomatoes to your prepared platter until ready to serve.

Using a rimmed baking sheet, place split buns on top and toast under your broiler for a few minutes or golden brown.

If you love cheese like we do, place a slice of cheese on each bun half, after your buns are toasted, and return buns to the oven to melt the cheese.

If you only want to include one slice of cheese, remove half of your toasted buns, being mindful of the number of tops and bottoms.

Place half of your buns back in your oven for a few minutes under your broiler to melt the cheese.

Remove buns with melted cheese from oven.

At your workstation, lay your buns out.

Toss your shredded lettuce with 1/3 cup of the mayo mixture in a bowl.

Divide lettuce mixture evenly among all of your sandwiches, on top of cheese, to prevent your bun from becoming soggy, followed by halved bacon slices, and 3 fried tomatoes, overlapping slightly in the center.

Spread a heaping spoonful of mayo to the other bun half.

Cover top of sandwich and serve.