

Cheddar BLT

Toasted ciabatta, fried green tomatoes, and **Kaukauna® Cheddar Cheese** put a tangy twist on the traditional BLT.

INGREDIENTS:

- 6 C Kaukauna® Cheddar, room temperature
- 4 C milk, whole
- 16 each eggs, large, fresh
- 8 C flour, Wondra
- 8 C cornmeal, yellow, coarse
- 144 slices tomatoes, green, sliced into ½" thick slices (cored – no ends)
- 48 each buns, ciabatta, toasted
- 24 C arugula
- 96 strips bacon, applewood smoked (cooked crisp)

METHOD:

1. Prepare the fried green tomatoes, as needed for service: Evenly whisk milk & eggs together in a mixing bowl, reserve. Place flour in a shallow container, reserve. Place cornmeal in a shallow container, reserve. Dredge sliced tomatoes in flour to evenly & lightly coat, shake off any excess flour. Then dip tomatoes in milk and egg mixture to evenly coat, allowing any excess to drip off before placing in cornmeal. Dredge tomatoes in cornmeal to evenly & lightly coat. Fry the tomatoes in a fryer until light golden brown in color. Remove from fryer and drain. Reserve & hold warm for service.
 - a. The fried green tomatoes can be prepared in batches for service.
 - b. You can also prepare the tomatoes to order.
2. **For 1 order:** Spread 1 Tbsp each Kaukauna® Cheddar on the inside crown and heel of a toasted ciabatta bun. Place ½ C arugula on the heel, then top with 3 fried green tomatoes, 2 strips of bacon (each folded into a "V") and the top ciabatta crown.
3. Repeat for remaining orders as needed.

PORTIONS: 48 **SERVING SIZE:** 1 sandwich

