



Marinated Tomato BLTs

Ingredients

- 2 homegrown tomatoes, sliced
- ½ cup [Fustini's Garlic olive oil](#)
- 2 tablespoons [Fustini's 18 Year balsamic](#)
- 2 garlic cloves, minced
- ½ teaspoon [Fustini's Tuscan Spice blend](#)
- 8 sliced bacon
- 4 slices of sourdough bread
- red or green leaf lettuce, as many pieces as you'd like
- 1 avocado, thinly sliced, sprinkled with salt and pepper
- ¼ cup mayonnaise

Sharon's Hint

Substitute your favorite herb-infused olive oil or balsamic. Adapted from howsweeteats.com

Directions

Step 1.

Slice the tomatoes and place them in a 9x13 baking dish. In a bowl, whisk together the olive oil, vinegar, garlic and seasoning until combined. Pour it over the tomatoes. Cover the dish and stick the tomatoes in the fridge for at least 2 hours, or even longer, flipping a couple of times while marinating.

Step 2.

Cook the bacon in a skillet until it's crispy and the fat is rendered.

Step 3.

To assemble the sandwiches, toast your sourdough bread. If you like, you can drizzle a bit of the tomato marinade on the bread! This makes for a messier but DELICIOUS sandwich. Spread one or both bread slices with mayonnaise. Add on your lettuce. Top with a few of the marinated tomato slices. Top with the bacon and avocado slices. Finish with the remaining sourdough and serve!