

Bourbon BLT



Thick crispy bacon coated in a sweet and savory bourbon sauce blend of brown sugar, roasted onion and aged bourbon. Up the ante with peppery arugula and a schmear of roasted garlic mayonnaise.

Yield	8.5 oz
Serves	1
Preparation time	2 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	oz	3 each		Bacon	cooked, hot, low sodium
1.5	tsp			MINOR'S® Bourbon Style RTU Sauce 4x0.5 gal.	
2	oz	2 each		Bread, whole grain	
1	tsp			Roasted Garlic Mayonnaise - prepared	(see Signature Condiment Matrix)
3	oz	3 each		Tomatoes	sliced
0.5	oz	1 cup		Arugula	
0.5	oz	1 tbsp		Onion	julienned, caramelized

Preparation Steps

1. Toss hot bacon with chosen Minor's RTU Sauce.
2. Spread the chosen Signature Sauce from Matrix below.
3. Top with sliced tomato, arugula, and caramelized onion.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	274
Energy (KJ)	1177.3
Protein (g)	8
Carbohydrate, total (g)	33
Fats, total (g)	14.2
Sugars, total (g)	7.5
Fats, saturated (g)	6.1
Fiber, total dietary (g)	10.2
Sodium (mg)	499.2
Calcium (mg)	206.3
Cholesterol (mg)	20
Iron (mg)	2.2
Vitamin A (µg_RAE)	56
Vitamin C (mg)	13.9

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.