

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.

Signature Sauces & Condiments



		CREATE SIGNATURE SAUCES BY COMBINING <i>MINOR'S</i> ® READY-TO-USE (RTU) SAUCES											
1 Cup of RTU Sauce Below		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Bourbon Style	+	-	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	-	-	-	-
Caribbean	+	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Chili Garlic	+	-	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
General Tso's	+	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Honey Citrus Pepper	+	1/3 cup	1/3 cup	1/4 cup	1/3 cup	-	1/4 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup
Sesame	+	1/4 cup	1/3 cup	1/4 cup	1/3 cup	1/3 cup	-	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup
Stir Fry	+	-	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	-	1/3 cup	1/3 cup	1/3 cup	1/4 cup	1/3 cup
Sweet & Spicy Plum	+	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Sweet Chili	+	1/4 cup	-	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	-	-	1/4 cup	1/3 cup	1/3 cup
Szechuan	+	-	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	-	-	1/3 cup
Teriyaki	+	-	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/3 cup	1/3 cup	-	1/3 cup
Zesty Orange	+	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/3 cup	-



		CREATE SIGNATURE MAYONNAISE SPREADS WITH <i>MINOR'S</i> READY-TO-USE (RTU) SAUCES											
1 Cup		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Mayonnaise	+	2 Tbsp	4 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	5 Tbsp



		CREATE SIGNATURE MAYONNAISE SPREADS WITH <i>MINOR'S</i> FLAVOR CONCENTRATES									
1 Cup		Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Herb de Provence	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Mayonnaise	+	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp

BLT STATION

MENU CONCEPTS

alpine roll

thick-cut smoked bacon, baby kale, and Sun Dried Tomato Pesto mayonnaise* on a soft brioche roll

asian grill

Sweet Chili glazed turkey bacon, asian napa slaw, grilled pineapple, and Szechuan mayonnaise* on toasted sesame seed bread

bourbon on raisin nut bread

Bourbon Style bacon, baby lettuce, tomato, and mayonnaise on raisin nut bread

bourbon on sourdough

Bourbon Style glazed bacon, arugula, grilled tomato, caramelized onions, and Roasted Garlic aioli on sourdough bread

caribbean spice wrap

Caribbean glazed bacon, field greens, sliced mango, and Fire Roasted Jalapeño guacamole[>] in a tortilla wrap

chipotle kale ciabatta

Chipotle bacon, shredded kale, tomato, avocado, and Roasted Garlic mayonnaise* on sliced ciabatta

citrus pepper glaze

Honey Citrus Pepper glazed bacon, bibb lettuce, heirloom tomatoes, and Herb de Provence mayonnaise* on brioche

du bacon frisée tomoato

pork belly, frisée, sliced tomato, and Roasted Garlic aioli on mini brioche buns

east indies wrap

Sweet and Spicy Plum glazed bacon, shredded iceberg lettuce, marinated cucumber, and Zesty Orange mayonnaise* in a lawash wrap

southern hospitality

crispy bacon, baby lettuce, fried green tomatoes, and Roasted Garlic mayonnaise* on a soft brioche roll

south by southwest

smokey bacon, arugula, marinated tomatoes, and Fire Roasted Poblano guacamole[>] on toasted corn bread

texacano

crispy bacon, spinach, roasted tomato, pickled vegetables, and Fire Roasted Poblano mayonnaise* on toasted country white bread

* see recipe under the BLT tab

[>] see recipe under the Guacamole tab

* see the Signature Flavor matrix under the BLT tab

Featured Minor's Products: Chipotle Flavor Concentrate Gluten Free 6x14.4oz US, Fire Roasted Poblano Flavor Concentrate Gluten Free 6x13.6ozUS, Herb de Provence Flavor Concentrate Gluten Free 6x12.8ozUS, Roasted Garlic Flavor Concentrate Gluten Free 6x1lb US, Sun Dried Tomato Pesto Flavor Concentrate Gluten Free 6x13.6ozUS

Featured Minor's RTU Sauces: Bourbon Style RTU Sauce 4x0.5Gal US, Caribbean RTU Sauce 4x0.5Gal US, Honey Citrus Pepper RTU Sauce 4x0.5Gal US, Sweet Chili RTU Sauce 4x0.5Gal US, Sweet & Spicy Plum RTU Sauce 4x0.5Gal US, Szechuan RTU Sauce 4x0.5Gal US, Zesty Orange RTU Sauce 4x0.5Gal US



BLT STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ Bread, 100 slices*
- ☐ 3-4 Minor's® Ready-to-Use (RTU) Sauces for glazing bacon
- ☐ 1 gallon fat-free mayonnaise

** Additional bread ideas: brioche, cinnamon raisin, English muffins, gluten-free, potato bread, rye, sourdough, wheat berry, and whole grain options can all be used to create signature sandwiches.*

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 10 lbs tomatoes
- ☐ 2 lbs greens (arugula, bibb lettuce, and iceberg are all good options)
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
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- ☐ 3 lbs local seasonal produce^

^Additional produce ideas: avocado, baby kale, caramelized onions, colorful heirloom tomatoes, cucumber, fresh herbs, grilled pineapple, grilled zucchini, jalapeño, kimchi, pickles, sliced peaches, wild mushrooms and many other options can all be added to increase guest customization.

> Protein

- ☐ Bacon, 150 slices

> Refrigerated

- ☐ 3-4 tubs Minor's Flavor Concentrates for Signature Mayonnaise selections

BLT STATION

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Par cook 150 slices of bacon
- ☐ Prepare 3-4 Signature Mayonnaise options (see Minor's® Signature Mayonnaise matrix)
- ☐ Prepare 3-4 Signature Sauce options for glazing bacon (see Minor's Signature Sauce matrix)
- ☐ Secure 3-4 Minor's Ready-to-Use (RTU) sauces with pumps
- ☐ Secure 100 slices of bread
- ☐ Secure 10 lbs tomatoes
- ☐ Secure 2 lbs greens
- ☐ Secure and prepare 2 lbs local seasonal produce
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> Day of Service

- ☐ Crisp up bacon in oven
- ☐ Slice tomatoes

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans (2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding bacon hot
- ☐ Bowls for tossing bacon in Minor's Signature Sauces (3-4)
- ☐ Tongs for bacon and handling product (5)
- ☐ Containers for holding Signature Mayonnaise spreads and vegetables cold (10)
- ☐ Spreaders for Signature Mayonnaise (3-4)
- ☐ Serving utensils for vegetables (6)
- ☐ Conveyer toaster or commercial toasters (number of toasters depends on volume)
- ☐ Basket with liner & cover for breads (1-2)
- ☐ Tongs for breads
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container