

Joe Lasher's OMG BLT

Prep time: 30 minutes

Cook time: 30 minutes

Serves: 2

Ingredients:

- 2 Tbsp butter, melted
- 4 Slices of Texas toast
- 1 Fresh, green tomato
- 4 Large eggs
- ¼ Cup milk
- ½ Cup yellow corn meal
- ½ Seasoned breadcrumbs
- 1 Tsp Kosher salt
- 1 Tsp coarse ground black pepper
- ½ Cup all-purpose flour
- 4 Slices thick cut bacon
- ¼ Head iceberg lettuce
- 2 Tbsp olive oil

Spicy Aioli – Mix

- ¼ Cup mayo
- 1 Tsp minced garlic
- ½ Tsp lemon juice
- 1 Tbsp Dijon mustard
- ½ Tsp cayenne pepper

Instructions:

1. Beat together two eggs and milk in small mixing bowl.
2. In another dish, mix cornmeal, breadcrumbs, salt and pepper
3. Dredge green tomato slices in egg wash, then flour, then cornmeal mixture.
4. Oil hot griddle and place tomatoes. Put olive oil on top side of tomato. Let cook until bottom is golden brown and flip. When golden on both sides, remove and set aside.
5. Cook bacon on griddle until done to your liking and remove, set aside.
6. Baste both sides of Texas toast with melted butter and to the griddle. Turn until each side is toasted to desired color and remove.
7. Crack two eggs carefully onto the griddle as to not break the yolk. Cook sunny side up until whites are cooked through. Salt & pepper taste, flip and then remove just a few seconds later.
8. Build the OMG BLT - Bread, Spicy Aioli, Lettuce, Bacon, Fried Green Tomato, Fried Egg and Bread.