

# HONEY BACON BLT



## Ingredients:

12 slices thick cut bacon	8 tsp mayonnaise
1/4 cup EFF Hot Honey	8 pieces green leaf lettuce
1/2 tsp ground coriander	12 slices of tomato
8 slices sourdough or French bread, toasted	1/2 cup mashed avocado
4 eggs, fried to desired doneness	

Preheat oven to 400° and line a baking sheet with parchment paper. Place bacon slices on prepared baking sheet. Combine honey and coriander. In increments of 15 seconds, heat in microwave until just melted. Using a pastry brush, baste melted spiced honey over bacon slices. Flip and baste other side. Roast for about 15 minutes until crisp (may be a bit shorter or longer depending on fattiness).

To Assemble: On one slice of toast, spread 2 tsp. mayonnaise. Top with 2 pieces green leaf lettuce, 3 slices tomato, 3 slices honey bacon, and 1 fried egg. Spread 2 T avocado mash on second slice of toast and place on top of sandwich to close. Slice diagonally, serve. Recipe makes 4 sandwiches. Enjoy!

Recipe by Anne Marck

Other Flavor Options: You can pair this recipe with brie, apple slices, or a hint of spice, make your sandwich your own and create next-level flavor sensations.

Elevate your bacon sandwich with the irresistible combination of crispy, smoky bacon and rich, golden honey. The perfect balance of sweet and savory enhances the umami depth of bacon, creating a mouthwatering experience like no other. A drizzle of honey caramelizes beautifully, adding a touch of gourmet indulgence while keeping it naturally delicious. Try it once, and you'll never go back—because some combinations are just meant to be.

Credit: This recipe was originally created by the National Honey Board at <https://honey.com/> and adapted by Elderberry Family Farms to use our line of gourmet honey products.