



Oldies but Goodies

California BLT's

Ingredients:

Item #:	Amount:	Ingredient:
95572	12 ea	Thick-cut slices smoked bacon
00000	8 ea	White bread, cut ½ inch thick
17081	½ cup	Mayonnaise
99059	4-8 ea	Green lettuce leaves, washed and dried
91930	2 ea	Ripe avocados, sliced ½" thick
98981	1 ea	Lemon, juice from
99810	2 ea	Large beefsteak tomatoes, thickly sliced
26771	to taste	Kosher salt
32131	to taste	Black pepper

Method:

- Preheat oven to 400 degrees. Place a baking rack on a sheet pan and arrange the bacon on the rack in a single layer.
- Bake for 15-25 minutes, until bacon is browned and crisp. Drain on paper towels and set aside.
- Place 8 slices of bread on a sheet pan and toast them for 5 minutes. Turn the slices and toast for 1 more minute, until all bread is evenly browned.
- Spread 4 slices with about 1 tablespoon of mayonnaise.
- Cover each slice with a layer of lettuce.
- Place 3 slices of bacon on each piece.
- Peel the avocados and slice them ½ inch thick. Toss the avocado slices gently with the lemon juice and arrange on top of the bacon.
- Add a layer of tomato slices and sprinkle liberally with salt and pepper.
- Spread each of the remaining 4 slices with mayonnaise. Close the sandwich with the remaining slices of bread mayonnaise side down.

For another tasty alternative to the classic BLT, try a **BLT (PST)** with Pancetta and Heirloom tomatoes on Marble Rye Bread.



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Mini Ryebean Sandwiches

Ingredients:

Item #:	Amount:	Ingredient:
12980	1 loaf	Rye, cocktail
45721	½ lb	Sauerkraut
94040	1 lb	Pastrami or corned beef
60711	½ lb	Swiss cheese
18201	1 cup	Russian dressing

Method:

- Spread a small dollop of dressing on one side of the bread.
- Top with Swiss cheese.
- Alternate topping pieces of bread with kraut and pastrami.
- Place on a pre-heated buttered flat top or skillet.
- Close alternated slices to create sandwich.



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Gourmet Grilled Cheese Sandwich

Ingredients:

Item #:	Amount:	Ingredient:
62000	1 oz	Sharp cheddar, sliced
52141	1 oz	Colby jack, sliced
61406	1 oz	Provolone
97172	2 oz	Beefsteak tomato, sliced 1/2"
56920	1 oz	Butter
27025	1 ea	Garlic Panenti bread

Method:

- Build sandwich inside bread with all cheeses and tomato.
- Butter outside of bread and grill on Panini grill or griddle till golden on both sides.
- Cut in half and serve immediately.



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Mexican Grilled Cheese Panini

Ingredients:

Item #:	Amount:	Ingredient:
62000	2 oz	Sharp cheddar
55170	2 oz	Pepper jack cheese
99821	2 oz	Avocado, sliced
97172	2 oz	Beefsteak tomato, sliced 1/2"
32026	1 oz	Olive oil
45170	1 each	Panini bread

Method:

- Build sandwich with cheeses, avocado, and tomato.
- Close sandwich and brush with olive oil and grill on Panini grill or griddle till golden on both sides.
- Cut in half and serve immediately.



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Grilled Yellow Squash, Roasted Pepper, and Fresh Mozzarella Panini

Ingredients:

Item #:	Amount:	Ingredient:
66881	2oz	Roasted peppers
74092	2oz	Grilled yellow squash
53890	2oz	Fresh mozzarella
45170	1ea	Panini bread
32026	½ oz	Extra virgin olive oil

Method:

- Slice bread and brush outside with oil.
- Layer the ingredients between the bread and season with salt and pepper.
- Grill in Panini press until cheese is melted and bread is crisp.
- Pick, cut and plate.



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