



Summer Bacon Sandwiches

Three versions of a classic BLT - with a Stoltzfus Meats twist!

BLTT

Ingredients

- 1/2 loaf multigrain bread (or bread of choice)
- 8 pieces Stoltzfus Meats bacon, fried
- 1/2 lb Stoltzfus Meats smoked turkey breast, sliced or chipped

Directions

1. Lightly toast bread. Spread mayonnaise on the bread, and layer with smoked turkey breast, bacon, lettuce, and tomato slices.



BGP

Ingredients

- 1/2 loaf multigrain bread (or bread of choice)
- 8 pieces Stoltzfus Meats bacon, fried
- Classic guacamole

for the pickled red onions

- 1 small red onion, thinly sliced
- 1 cup apple cider vinegar
- 1/3 cup sugar
- 1 teaspoon salt

Directions

1. To make the pickled red onions, add the apple cider vinegar, sugar, and salt to a mason jar. Close the jar and shake until the sugar and salt has dissolved. Add the onions to the jar, and make sure the onion slices are fully submerged in the brine. Place the jar in the refrigerator for at least 30 minutes before using. The pickled red onions will keep in the fridge for 2-3 weeks.
2. Lightly toast bread. Spread guacamole on the bread, and top with bacon and pickled red onions.

BCCC

Ingredients

- 1/2 loaf multigrain bread (or bread of choice)
- 8 pieces Stoltzfus Meats bacon, fried
- 1 cucumber, sliced

for the herbed cream cheese

- 8 oz whipped cream cheese
- 1-2 teaspoons fresh thyme, chopped
- 1-2 teaspoons fresh rosemary, chopped

Directions

1. To make the herbed cream cheese, chop the fresh herbs and stir into the whipped cream cheese to taste.
2. Lightly toast bread. Spread herbed cream cheese on the bread, and top with cucumber slices and bacon.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.