

American Lamb

SANDWICHES



Lamb Bacon, Lettuce & Tomato Sandwich (LBLT)

Yield: 12 servings

Ingredient Cost per Serving: \$2.80 / Suggested Menu Price: \$10.00

Cured and smoked American Lamb bacon gives this classic sandwich a modern twist. The sandwich is updated as well with a creamy garlic aioli, arugula, tomatoes and avocado.

INGREDIENTS

Grilled sourdough bread
Creamy Garlic Aioli (recipe follows)
Arugula leaves
Tomato, thinly sliced
Avocado
American Lamb bacon, cooked until crisp

Creamy Garlic Aioli (1-1/2 cups):

Mayonnaise
Mashed roasted garlic
Lime juice
Lime zest
Green or red pepper sauce

Kosher salt
Minced fresh cilantro

MEASURES

24 slices
1-1/2 cups
3 cups
24 slices
36 slices
36 slices

1-1/4 cups
2 to 3 tablespoons
1 tablespoon
1 tablespoon
1 to 2 tablespoons

1 tablespoon
1 cup

METHOD:

Place 2 grilled slices of bread on a clean, dry surface. Spread top of each slice with 1 tablespoon Creamy Garlic Aioli. Top one slice with 1/4 cup arugula leaves, 2 slices tomato and 3 avocado slices. Place 3 crisp slices of lamb bacon on top; place other slice of bread Aioli-side down onto top of bacon; press gently to adhere. Cut into 2 halves or 4 quarters; use a food pick in each section to keep it from falling apart.

For Creamy Garlic Aioli: In a bowl, whisk together mayonnaise, garlic, lime juice, lime zest and pepper sauce. Place in a covered container; chill.

Serve each sandwich with a black bean salad and melon slices, if desired.



Today's sandwiches are no longer limited to slices of meats and cheese. Rather they are inspired with ethnic condiments, specialty breads and fresh, local ingredients like American Lamb. Best of all, these sophisticated sandwiches are affordable – **with ingredient costs under \$5.**

Sandwiches

Merguez Naan – Serve grilled merguez over warmed naan topped with a tomato-mango salsa. Drizzle with a creamy green sauce made with yogurt, lime, scallion, cilantro and spices.

Harissa Lamb Leg Sliders – Crust a leg of lamb with harissa and slow roast. Serve thinly sliced lamb leg with roasted onions and shallots inside mini-buns spread with a ginger tomato mayonnaise spread.

Hot Lamb Dip – Slice leg of lamb and serve on a hoagie roll with caramelized onions and Swiss cheese slices. Drizzle with a Greek yogurt sauce and serve with extra lamb stock for dipping.

American Lamb Sausage Panini – Combine crumbled merguez with roasted red peppers and spread over a soft Panini. Add mango chutney, caramelized onion and shredded Manchego and griddle until golden.

Lamb Sausage in A Blanket – Encase a lamb sausage in puff pastry squares layered with provolone and mustard and bake until golden brown.

Herbed Lamb Belly Open Face Sandwich – Dry rub and marinate lamb belly and roast until tender. Griddle until crisp and serve on Brioche topped with a horseradish mayo spread, mashed avocado, arugula and chopped tomato.



For more recipes and information, visit AmericanLamb.com