

IN THE KITCHEN / Tips

HOW TO BUILD THE PERFECT BLT



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In late summer, when farmers' market are overflowing with choice produce, this classic sandwich graduates from reliable to transcendent. Here's how to make the ultimate version.

It may have last place in the letter chain, but the "T" is probably the most important component of the perfect BLT. Almost nothing compares to the flavor of an in-season tomato, and that's why the time is now to enjoy them (by that, we mean hoard them and eat as many as possible). Purists won't consider eating a BLT out of tomato season, and we tend to agree—with a few notable exceptions below. When buying, look for intense color and a little to a lot of give when pressed. Avoid tomatoes with cracks or soft spots. Even better, grow your own if you can. Here are a few more tips to make the most of a good tomato:

Go Green

At the bookends of the tomato season, make use of the abundance of unripe, green tomatoes. The Stanton Social's Chris Santos pairs fried green tomatoes with jalapeño bacon, cheddar cheese, and tangy lemon aioli. Or try tomatillos, which share the same season as regular old tomatoes and can be a tangy substitute. Slice them in place of tomatoes, or roast them and add to a homemade aioli.