

Grilled Club Sandwich with Oakwood, Avocado, Tomato & Bacon

Club sandwiches travel the world but the secret of a good one lies in the prime, seasonal local ingredients.

INGREDIENTS

- 2 soft floury baps
or 4 slices thick crusty bread
- 4 dsp chilli mayonnaise
(4 dsp mayonnaise + 1 tsp chilli sauce)
- 4 tomatoes (sliced & grilled)
- 2 tbsp olive oil
- 1 avocado
- 4 rashers bacon
- 4–6 slices cheddar cheese
- 1 small bunch rocket or lambs lettuce

METHOD

- Toast the bread or rolls and then, when almost cool, spread with chilli mayonnaise.
- Top with grilled sliced tomato; wedges of avocado; grilled bacon and thick slices of cheddar cheese.
- Place below a hot grill for 1–2 minutes until the cheese is softened and melting.
- Garnish with rocket leaves and serve hot.

