



BACON, FRIED GREEN TOMATO AND MOZZARELLA

8 large slices Heinen's Artisan Sourdough Bread, sliced
1 lb. Heinen's Sliced Bacon, cooked until crisp, drained on paper towels
4 med. green tomatoes, cut into 1/4-inch-thick slices
1/2 cup yellow cornmeal
Salt to taste
1/4 cup vegetable oil (more if needed)
3/4 lb. mozzarella, cut into 1/4-inch thick slices
Fresh basil leaves

Preheat broiler. In a small bowl coat tomato slices evenly with cornmeal and season with salt. In a large heavy skillet heat oil over medium heat until hot and cook tomatoes until golden brown on both sides, about 5 minutes, adding more oil if needed. Transfer to paper towels to drain. On a baking sheet broil one side of bread slices about 3 inches from heat until golden. Make sandwiches by layering, on untoasted sides of bread, mozzarella, a few basil leaves, fried tomatoes and bacon. Top with remaining bread slices, toasted sides up.

Makes 4 sandwiches