

BLT Canapes with Basil Mayonnaise

Makes 33

2 cups fresh basil leaves, plus 1/4 cup chopped fresh basil
2/3 cup mayonnaise
4 teaspoons lemon juice
2 garlic cloves, minced
salt and pepper
11 slices hearty white bread
Vegetable oil spray
11 slices bacon
6 oz cherry tomatoes

Process basil leaves, mayonnaise, lemon juice, garlic, and 1/4 teaspoon salt in food processor until smooth, about 1 minute, scraping down the sides of bowl as needed. Transfer to a bowl and season with salt to taste.

Adjust 1 oven rack to middle position and second rack 6 inches from broiler element and heat broiler.

Using 2" round cutter, cut rounds out of bread (3 per slice), avoiding crust.

Spray both sides of bread rounds with oil spray and arrange on rimmed baking sheet. Broil until golden brown on both sides, about 3 - 5 minutes, flipping rounds halfway through broiling. Let rounds cool completely. (Can be made and held at room temperature for up to 6 hours.)

Heat oven to 400 degrees F. Arrange bacon in single layer on rimmed baking sheet. Bake until crispy and brown, 10 - 12 minutes, rotating sheet halfway through baking. transfer bacon to paper towel-lined plate and let cool completely. Break each bacon slice evenly into 3 short pieces.

Cut tomatoes into 1/3" thick slices. season with salt and pepper. Spread basil mayonnaise evenly over 1 side of each toast, then top with 1 piece bacon and 1 slice tomato. Sprinkle with chopped basil. Serve.

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