

# SUMMER SANDWICHES



Whether for a yard picnic or just lunch on the back porch, these simple, delicious sandwiches are bursting with fresh flavors you'll enjoy all summer.

## SHRIMP & BACON CLUB

### INGREDIENTS

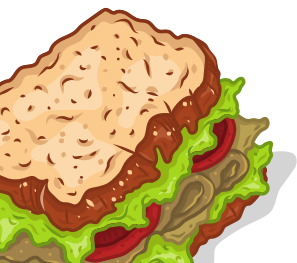
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1/2 lb. large shrimp, deveined with tails off  
2 slices sourdough bread, buttered on one side  
2 leaves of bibb or butter lettuce  
4 heirloom tomato slices  
4 slices bacon  
brown sugar  
3 garlic cloves, minced  
1/2 cup mayonnaise  
3 tablespoon ketchup  
2 teaspoon dijon mustard  
1 1/2 tablespoon red wine vinegar  
2 tablespoon capers  
1 1/2 teaspoon paprika  
1/4 teaspoon cayenne pepper  
2 tablespoon butter + spread  
1 tablespoon extra-virgin olive oil  
Salt and pepper to taste

### INSTRUCTIONS

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- Preheat oven to 350° F.
- Coat bacon slices with brown sugar on one side and lay in a baking sheet tray.
- Bake in preheated oven for about 8 minutes. Rotate tray and bake for an additional 8 minutes.
- In a mixing bowl, combine mayonnaise, ketchup, mustard, vinegar, capers, paprika, and cayenne together. Season with salt and pepper as needed. Keep cool.
- Season heirloom tomatoes with salt and pepper.
- On the stove, in a large pan at medium heat, toast buttered bread for 2 minutes per side or until golden brown. Set aside.
- Using the same pan, add butter, oil, and heat until butter melts. Add garlic and toast for about 30 seconds, stirring so that it doesn't burn.
- Add shrimp and cook for 1 1/2 minutes per side until pink. Set aside.
- Build your sandwich by spreading sauce evenly. Add lettuce and tomatoes evenly. Add bacon slices and shrimp.
- Apply the top slice of bread and cut in half.





# CHICKPEA SALAD SANDWICH



## INGREDIENTS

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15.5 oz. can garbanzo beans, rinsed and drained  
7 oz. Greek yogurt  
2 leaves of bibb or butter lettuce  
4 slices of heirloom tomatoes  
1/4 of a small red onion, thinly sliced  
1 tablespoon dijon mustard  
1 teaspoon lemon juice  
1/3 cup walnuts, chopped  
1/3 cup dried cranberries  
1/3 cup celery, chopped  
1 tablespoon dill, chopped  
1 tablespoon extra-virgin olive oil  
2 slices of sourdough bread  
Salt and pepper to taste

## INSTRUCTIONS

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- Mash garbanzo beans with a fork to desired consistency.
- In a mixing bowl, combine yogurt, mustard, lemon, walnuts, cranberries, celery, and dill.
- Stir in mashed garbanzo beans. Salt and pepper to taste. Set aside and keep cool.
- On medium heat, add oil to skillet. Add bread.
- Toast for 2 minutes per side. Remove from heat and add to plate.
- Build sandwiches by spreading 1/2 cup of chickpea salad to untoasted side of one piece of bread.
- Add lettuce, tomato, and red onion.
- Top with remaining toasted bread slice and cut in half.



## CHEF TIPS

- For added protein on either sandwich, include sliced avocado.
- The extra chickpea salad can be sealed and refrigerated for up to 4 days.
- Skip the bread and roll-up in your favorite tortilla wrap.

