

BLT with Spicy Pepper Cream Cheese



Ingredients:

- 3 pounds plum tomatoes, quartered
- 3 ounces ($\frac{1}{3}$ cup plus 1 TBLS) olive oil
- 1 TBLS plus 1 $\frac{1}{2}$ tsps sugar
- 1 TBLS kosher salt
- $\frac{1}{4}$ tsp ground black pepper
- Leaves from 3 sprigs fresh thyme
- 12 to 16 slices (about 1 pound) thick-cut bacon
- 4 bagels
- Spicy Pepper Cream Cheese, recipe follows
- 1 large head red or green leaf lettuce, leaves separated

Ingredients for the Spicy Pepper Cream Cheese:

- 8 ounces cream cheese
- 1 small roasted poblano or green chile, drained and chopped
- $\frac{1}{4}$ cup pickled jalapeno peppers, chopped
- $\frac{1}{4}$ tsp kosher salt
- $\frac{1}{8}$ tsp red pepper flakes, or more to taste

Method:

1. Preheat oven to 200 degrees F. Line two half-sheet trays with parchment paper.
2. Toss tomatoes with olive oil, sugar, salt, pepper, and thyme leaves in a large bowl. Spread on a lined half-sheet tray and slow roast, stirring every hour, until little to no liquid remains and the tomatoes are shriveled and caramelized, about 3 hours 30 minutes. Set aside and raise oven temperature to 375 degrees F.
3. Arrange bacon slices side-by-side on a lined half-sheet tray and cook to desired doneness, 20 to 25 minutes for just under crispy. Carefully remove from oven (watch out for hot bacon fat!) and drain on paper towels.
4. Slice and toast bagels. Spread 2 TBLSs Spicy Pepper Cream Cheese on each bagel half. Arrange 6 to 8 pieces roasted tomatoes on the bottom halves. Top each with 3 leaves lettuce, torn to fit. Divide the bacon among the top halves, ripping the pieces in half to fit the tops. Close, slice and enjoy.
5. Whip cream cheese in a stand mixer or in a large bowl with a hand mixer until light, about 2 minutes. Add chopped peppers, salt and pepper flakes, and mix on low to blend.