



# Bacon Butty Bagel

with Mainland Natural Tasty Cheese Slices

## INSIGHT – CHEF TODD THORBURN ANCHOR FOOD PROFESSIONALS

The bacon butty – a classic, and for good reason. Here we have thrown in a little bit of a twist, giving the classic bacon butty a shake-up – combining a bagel with the love of bacon and Mainland Tasty Cheese it is only natural for the combo to become a favourite. Coming in all shades and colours, the bagel is well loved across the globe and instantly recognised. With the current rise in popularity, fresh, toasted or even prepared in advance for the sandwich press, bagels are good to go when your customers are.





## Bacon Butty Bagel

### INGREDIENTS

1 bagel of your choice, toasted	1 tbsp Mainland Unsalted Butter
3-4 rashers of smoked streaky bacon	1 slice Mainland Natural Tasty Cheese Slices
2 tbsp housemade tomato ketchup	

### METHOD

Open/cut and toast bagel.

Smother with Mainland Butter while still warm.

Place Mainland Natural Tasty Cheese Slices on one side only, while bagel is still hot.

## House Made Ketchup

### INGREDIENTS

10 large ripe tomatoes, diced	1/4 tsp cinnamon
1 medium onion, diced	1/4 tsp ground allspice
4 garlic cloves, diced	1 tbsp tomato paste
2 tbsp olive oil	80g packed light brown sugar
1 tsp chili powder	125ml cup cider vinegar
1/2 tsp paprika	

### METHOD

In a heavy based saucepan sweat onions, garlic and spices.

Add all other ingredients and cook on a slow simmer for 2 hours to reduce.

Blend until smooth and leave to cool.

Store in airtight container in the fridge.



**Mainland Natural Tasty Cheese Slices** have a great bold and tangy cheddar flavour profile that matches to a multitude of different ingredients and dishes.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.

### Tip

Try adding the ketchup & English mustard to some sour cream for a healthier alternative to mayonnaise for chips, wedges, burgers... the list goes on. Equally great as a dipping sauce or accompaniment.