

Miss Sydney's Twisted BLT, Indu's Chutney Mousse & Saranac Blueberry Blonde Ale Pickled Blueberries

Ingredients for the twisted BLT: (Yield 4 Servings)

- 1lb of Sliced Bacon
- 1/5oz Container of Baby Arugula Leaves
- ¼ Cup of Montreal Steak Seasoning
- 2 Large Heirloom Tomatoes
- 1 Cup of Pickled Blueberries (see recipe attached)
- Miss Sydney's Indu's Chutney Mousse (see recipe attached)
- 4 Sliced Croissants



Ingredients for the Indu's Chutney Mousse:

- 1 jar of Miss Sydney's Indu's Chutney
- 1lb of softened cream cheese
- 1 cup of Mayonnaise

Ingredients for pickled blueberries:

- 2 1/2 lbs. of blueberries
- 1 Bottle of Saranac Blueberry Blonde Ale
- 1/2 cup white vinegar
- 3 cups granulated sugar
- 2 tsp pumpkin pie spice



Miss Sydney's Twisted BLT, Indu's Chutney Mousse & Saranac Blueberry Blonde Ale Pickled Blueberries Continued

Method for the twisted BLT:

1. Spread out bacon slices on a sheet pan, sprinkle Montreal Steak Seasoning over the top of the bacon (only one side), and bake to desired texture, then set aside.
2. Thinly slice the tomatoes and set aside.
3. Toss Arugula and pickled blueberries together and set aside.

Method for the Indu's Chutney Mousse:

1. Combine the above ingredients in a small bowl and cover and refrigerate until ready to assemble.

Method for assembly of Twisted BLT:

1. Slice the croissant and spread both sides with the Miss Sydney's Indu's Chutney Mousse.
2. Next start by layering the arugula blueberry mix with the sliced tomatoes and bacon.
3. Serve with your favorite chips and pickle. Enjoy!

Method for the pickled blueberries:

1. Wash the blueberries and gently pat dry with a paper towel. Set aside.
2. Mix the Saranac Blueberry Blonde Ale, Vinegar, pumpkin pie spice, and sugar in a large tail pot.
3. Simmer until it begins to foam due to the yeast in the beer. ***Be careful to watch it so it does not boil over.
4. Add the blueberries into the pot and bring back to a boil to reach a temperature of 185 degrees.
5. Pour into sterile jars using a canning funnel with a wide mouth opening and fill it with the blueberries.
6. Seal and invert jars (Place jar upside down for about 10 minutes so that the heat seals the cap.).

