

Lucta Toast

Description

"Lucta Toast is the greatest innovation in toast since Melba"

When you bite into a toasted sandwich does it bother you when the hard scratchy toast rubs against the roof of your mouth? Most people don't want to admit it but toast does annoy us, and in my opinion, is simply over heated.

The concept of Lucta toast is simple- toast just one side. When you assemble a sandwich the toasted side goes in the middle. Toasted side inside- the soft side outside.

When you bite into a sandwich made using Lucta toast you'll find he outside soft and warm , and crunchy on the inside. I find the crunchy inside brings out the grain flavor of bread.

Ingredients

- slices Bread

Instructions

Using a toaster: place both slices of bread together in single toaster slot. Toast to desired darkness. It's best to use a "wide slot" toaster to accommodate the doubled bread.

Remove toasted bread from toaster and place toasted sides up. Assemble sandwich on top of toasted side.

Assemble sandwich placing two toasted sides together.

Using Toaster Oven:

Lay two slices together in toaster oven. Prepare as above.

Notes

After biting into too many over toasted sandwiches I invented this recipe. I've named the recipe after my soon to be wife, Lucta.

if you enjoy my invention please share it, there's billions of people out there who find toast slightly irritating, in a way, Lucta toast could change the world just slightly.

Lucta is pronounced "Luck Ta".

Summary

Yield: 2

Prep Time: 5 minutes

Category: Breads

Cuisine: American

Tags: Toast, Melba, Bread