

Wilted Salad with Warm Bacon Dressing

Makes 3 Servings

Ingredients

- 6 cups salad greens (iceberg, romaine, spinach); use ones that are slightly old or wilted
- 4 slices bacon
- 2 tablespoons white or apple cider vinegar
- 1 tablespoon sugar
- Salt and pepper, to taste
- 3 eggs
- 1/2 small red onion, sliced small
- 1 ripe pear, cored and cubed

Directions

1. To hard-boil eggs: Place eggs in the bottom of a saucepan and add enough cold water to cover the eggs by about an inch. Bring the water to a full boil, then place a lid on the pot. Turn off the heat and allow it to set on the burner for 10 minutes. After the eggs are cooked, move them to a bowl with ice water or allow cold water to run over them. Peel and cut into quarters once they're cool. Refrigerate until you're ready to assemble the salad.
2. Cook bacon in a pan over medium-low heat until crisp. Once crispy, move bacon to a paper towel, leave the bacon grease in the pan (about 2 tablespoons, a thin layer on the bottom of the pan). If there are more than 2 tablespoons, remove extra bacon grease.
3. Add vinegar, sugar and salt to the pan and bring to a boil, stirring often. Take off the heat.
4. Add the chopped greens to a large salad bowl. Sprinkle onion slices, egg quarters, pear and chopped bacon evenly over the greens. Pour the bacon dressing over the salad and serve immediately.



Recipe from: Feeding Pennsylvania and PA Eats