

Grandma Block's Hot Bacon Dressing

(Also called Wilted Lettuce Salad)



Ingredients:

1 head Fresh Salad Greens
1 / 4 lb. (115 grams) diced bacon
1 / 4 lb. (115 grams) onion, chopped
1 / 2 cup (115 ml) cider vinegar
1 / 2 cup (115 ml) water
1 / 4 cup (100 grams) sugar
Salt and Pepper, if desired.
Olive oil , extra if needed



1. Chop bacon still into small chunks, and fry in a large skillet till crispy.
Reserve on a plate. shown above is how I do it. I take the frozen pound of bacon and freeze it. Then I cut across the whole slab in small narrow slices.
This will separate as it cooks



2. In a skillet, fry the bacon until almost crisp.
Often bacon doesn't render much bacon fat so add some good quality olive oil to make about 1/4 cup then add the diced onions and cook until the onions are clear. Remove the bacon chunks to a plate.



3. Add water, vinegar, and sugar. Bring to a boil, reduce heat and simmer for a few minutes.



4. Here we used a Bronze Leaf Lettuce. I tear the pieces with fingers instead of cutting with a knife.

I find that the salad is fluffier this way. I prepared this as the dressing was cooking.



5. add half of the dressing and toss. Then add some more to get the right amount to taste.



6. The salad wilts a little and is a bit soupy but the dressing is so good, if you are like our family you sop it up with bread or eat the rest like soup.

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