

## SALADE AUX LARDONS

(Green salad with bacon)

### Ingredients:

2 large bunches of leafy Salad Greens (or large box of mixed greens)  
4 cups of bread cubes  
(made by cutting several  $\frac{3}{4}$ " slices from a large country loaf, then cutting the slices into  $\frac{3}{4}$ " cubes)  
1  $\frac{1}{2}$  lbs of thick-sliced Bacon  
4 tbsp Dijon Mustard  
6 tbsp good quality Wine Vinegar  
1 cup extra-virgin Olive Oil  
Freshly ground Pepper

### Method:

Preheat the oven to 350° F.  
Refrigerate lettuce until you are ready to make-up and serve the salad.  
Spread the bread cubes on a sheet pan and bake them for about 15 minutes until they are lightly browned and crispy. Reserve.  
Separate the bacon slices and then slice the slices into 1" *lardons*.  
Cook the *lardons* over low to medium heat in a heavy-bottomed pan until they just start to turn crispy.  
Take them out of the pan with a slotted spoon and reserve.  
Combine the mustard and vinegar and stir the mixture, and the olive oil into the hot bacon fat.  
Immediately toss together the salad greens, bacon, and bread cubes and the contents of the pan in a large bowl.  
Season with pepper and serve immediately.

(Serves 10 as a first course)