

CURLY ENDIVE WITH BACON AND GARLIC DRESSING

Ingredients:

4 heads of curly endive (may substitute spinach/arugula mix)
8 strips thick-sliced bacon
2 large cloves garlic
Salt and pepper
3 tbsp olive oil
6 tbsp white wine vinegar

Preparation:

Wash and spin dry endive and pat dry with paper towels. (If using spinach/arugula no need to wash).
Put in large salad bowl and refrigerate.
Sauté bacon till browned and crumbly.
Crumble bacon into a small bowl.
Pour bacon fat into a small bowl wipe out frying pan and return 1 tbsp clear bacon fat to pan, discard remainder.
Finely chop garlic and set aside.

To Serve:

Just before serving pour oil into bacon fat in pan, warm, add garlic and cook garlic till soft but not brown.
Pour in wine vinegar, bring to a boil and pour oil vinegar mixture over salad and toss with ½ crumbled bacon and salt and pepper to taste, plate and garnish each salad with remaining bacon.