

SALADE SAVOY

16 cups salad greens, escarole, curly chicory or endive or arugala.
6 drained fillets of anchovies, cut up and mashed
2 large cloves of garlic, mashed
2 whole lemons squeezed, save some juice to pour over cut apples
4 Tbsp wine vinegar
½ to 1 teaspoon salt
1 teaspoon milled black pepper
2 sprigs fresh dill, minced
8 Table spoons olive oil
2 cups crumbled crisp bacon (about 20 slices)
2 cups lightly roasted pecans
2 cups thinly sliced tart green apples, peeled & cored
4 sprigs parsley, finely chopped

Directions for Salade Savoy:

1. Wash greens carefully, dry and reserve in the refrigerator in a moist towel.
2. In a large salad bowl, mash the anchovies and add garlic, lemon, vinegar, salt, pepper, and dill. Stir well.
3. Cut salad greens in over bite sizes and place on top. Sprinkle bacon on top of salad. Arrange apple slices on top, along with pecans and parsley.
4. Fifteen minutes before serving, toss salad very thoroughly.