

Wedge Salad



Ingredients:

8 small Tomatoes (about 8 oz total), diced
Kosher salt
4 small Red Onion, minced
White wine Vinegar, for soaking onion (see note)
10 oz Bacon, cut into ½" pieces
10 oz (about a cup) fresh Bread crumbs
Freshly ground black Pepper
3 head Iceberg Lettuce, outer leaves discarded, quartered through core so that each quarter holds together
Minced Chives, for garnish

Instructions:

Set a fine-mesh strainer over a bowl and add diced tomatoes.
Sprinkle liberally with salt and toss to combine.
Place onion in a small bowl and pour enough vinegar on top to cover.
Let tomatoes and onion stand while you prep the other ingredients.
In a small skillet, cook bacon over medium-high heat, stirring occasionally, until crisped, about 5 minutes.
Using a slotted spoon, transfer to a paper towel-lined plate to drain.
You should have about 2 tbsp (30ml) rendered fat in the skillet.
Add bread crumbs and cook over medium heat, stirring frequently, until browned and crisp, 3 to 4 minutes.
Transfer to a paper towel-lined plate to drain and season liberally with salt and pepper.
Arrange iceberg wedges on plates and spoon dressing over each.
Drain quick-pickled onions and sprinkle all over salads, along with drained tomatoes (discard any extracted liquid), bacon, toasted bread crumbs, and chives.
Serve.

Dressing

Ingredients:

½ cup Myonnaise
¼ cup Ketchup
1 tbsp sweet Pickle relish

2 tsp Lemon juice
1 tsp Worcestershire Sauce
2 tsp Creole seasoning
½ tsp Garlic, finely chopped or pressed (optional)
¼ tsp Cayenne pepper, optional
Kosher Salt and white Pepper to taste

Instructions:

Combine all ingredients and put in refrigerator for 1 hour.