

Salade Lyonnaise

12 servings

"Here in Lyon, France there are little bouchons everywhere that serve pork as a specialty. One of the entry-meal items is a salad called Salade Lyonnaise. This salad is delicious in flavor and packed with protein. I changed some of the ingredients to reflect a better flavor. Very simple, very French. This makes enough salad for 12 people."

Prep time: 35 minutes

Cook time: 15 minutes

Ready in: 50 minutes

Serving 12

Ingredients

3 Cups chopped smoked bacon

12 eggs

3 heads romaine lettuce, chopped

6 cloves of garlic, finely chopped

6 cups of curly endive, chopped

6 Roma tomatoes, sliced

3 cups extra virgin olive oil

1½ cups red wine vinegar

¼ cup and 2 tbsp Dijon mustard

1 tbsp sugar

¼ cup and 2 tbsp Herbes de Provence

Salt and pepper to taste

3 small onions, finely chopped

Directions:

Place the bacon in a large deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Drain bacon slices on a paper towel-lined plate.

Meanwhile, fill a large saucepan with 2 to 3 inches of water and bring to a boil over high heat. Reduce the heat to medium-low, pour in the vinegar, and keep the water at a gentle simmer. Crack an egg into a small bowl, then gently slip the egg into the simmering water, holding the bowl just above the water. Repeat with the remaining eggs. Poach the eggs until the whites are firm and the yolks have thickened but are not hard, 2 ½ to 3 minutes. Remove the eggs from the water with a slotted spoon, dab on a kitchen towel to remove excess water, then place on a warm plate.

Divide the romaine lettuce evenly over 12 plates, sprinkle with garlic. Top each salad with tomatoes, onions, bacon and poached egg.

Whisk together the olive oil, red wine vinegar, Dijon mustard, sugar, herbes de Provence, and salt and pepper in a bowl.

Spoon dressing over the salad, or serve on the side.