

Hot Bacon Dressing

By:
Hearth Ministries

Recipe

Ingredients

1/2 lb. Wright's Thick-sliced Hickory Bacon
1/2 c. Sweet Onion, chopped
2 T. Apple Cider or Red Wine Vinegar

1 T. Dark Brown Sugar
1 Tsp. Dijon Mustard
2 Green Onions snipped finely
2-3 T. Bacon Drippings

Directions

Snip bacon into small pieces with kitchen shears and fry in skillet over medium heat until crispy. Remove and drain on paper towel. Sauté sweet onions in drippings until translucent. Whisk together vinegar, brown sugar and mustard into drippings and continue stirring as mixture bubbles and thicken. Add bacon and green onions and serve over greens of your choice.

Additional Information

Hearth Home Summer Salad

16 oz. greens of your choice (ie. arugula, watercress, spinach, spring mix, green or red leaf lettuce, spinach or romaine). Green Pea Pods cut into pieces Baby Portobello Mushrooms, sliced Cherry Tomatoes Mini Sweet Peppers, chopped Additional green onions and bacon, to garnish if desired. Salt and Pepper to taste.