



Noreen's Kitchen

Hot Bacon Dressing

Ingredients

1 pound bacon, diced, cooked & drained	1 clove of garlic minced
1/4 cup bacon fat (reserved from cooking)	2 tablespoons Dijon mustard
1 1/2 cups apple cider vinegar	2 teaspoons cracked black pepper
1 cup brown sugar	2 teaspoons of tapioca or corn starch
1/2 cup shallot, minced	2 teaspoons water

Step by Step Instructions

Cook bacon until crispy and drain on paper towel. Reserve the bacon fat and set aside.

In the same skillet you cooked the bacon, add the 1/4 cup of the reserved bacon fat and the shallot and the garlic and sauté until the shallot is a bit soft.

Add brown sugar and allow to melt into the pan.

Add vinegar and stir well.

Add mustard and combine completely.

Add diced, cooked bacon to the pan and incorporate.

Mix water with the tapioca or corn starch to make a slurry.

Drizzle the slurry into the hot dressing mixture and stir constantly until the mixture thickens and becomes clear and glossy.

Stir in black pepper and remove from heat.

Taste for seasoning and adjust if needed.

Allow dressing to cool slightly before dressing your salad.

Dressing can be stored in a jar in the refrigerator for up to a week.

This dressing is best enjoyed on a big spinach salad along with rings of fresh red onion, sliced mushrooms and sliced hard cooked eggs. I love to add poached chicken as well as cucumber and fresh strips of sweet red peppers.

Enjoy!