



BLT Salad with Basil Mayo Dressing

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Tangy crunchy salad with all the things you love about the wonderful BLT sandwich You will make this again and again

Ingredients

- - ½ pound bacon - ½ cup mayonnaise - 2 tablespoons red wine vinegar - ¼ cup finely chopped fresh basil - 4 slices French bread
- cut into 1/2 inch pieces - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 tablespoon canola oil - 1 pound romaine lettuce - rinsed
- dried
- and torn into bite-size pieces - 1 pint cherry tomatoes
- quartered

Instructions

1. Place bacon in a large
2. deep skillet. Cook over medium high heat until evenly brown. Drain
3. crumble and set aside
4. reserving 2 tablespoons of the drippings. In a small bowl
5. whisk together the reserved bacon drippings
6. mayonnaise
7. vinegar and basil and let dressing stand
8. covered
9. at room temperature. In a large skillet over medium heat
10. toss the bread pieces with the salt and pepper. Drizzle with the oil
11. continue tossing and cook over medium-low heat until golden brown. In a large bowl mix together the
romaine
12. tomatoes
13. bacon and croutons. Pour the dressing over the salad and toss well.