

Frisee Salad with Hot Bacon Dressing

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

Sweet and tangy hot bacon dressing is tossed with slightly bitter frisee lettuce in this simple but delish salad

Ingredients

- - 1 head frisee lettuce - washed
- dried
- and torn into pieces - 2 tablespoons extra virgin olive oil - 2 tablespoons chopped shallot - 2 tablespoons real bacon bits - 1 tablespoon white vinegar - 1 tablespoon apple cider vinegar - 1 tablespoon red wine - 1 tablespoon white sugar

Instructions

1. Place frisee lettuce in a serving bowl. Heat 1 tablespoon olive oil in a small saucepan over medium heat. Add shallot and cook until soft
2. about 2 minutes. Add bacon bits
3. white vinegar
4. apple cider vinegar
5. red wine
6. sugar and remaining 1 tablespoon olive oil; stir to combine. Reduce heat to low and cook until dressing is hot. Pour hot bacon dressing over frisee and toss to coat. Serve immediately. Editor's Note: Please note the substitution of fresh bacon slices instead of bacon bits when using the magazine version of this recipe.