



# HOT BACON DRESSING

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"MY GRANDMOTHER WOULD HEAD TO THE GARDEN FOR GREENS AND SPLASH THIS AMAZING MIXTURE ON THEM . . . GOOD TIMES . . . "  
- INFAMOUS DAVE

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- greens Any type: bib lettuce, fresh spinach, endive, or anything your garden has to offer
- 3 slices WMCO Applewood Bacon diced
- 1/4 cup onion diced
- 1/2 tsp ground mustard
- 1/3 cup cider vinegar
- 2-3 tbsp granulated sugar
- salt and pepper to taste

- 1** In a small skillet, fry bacon until crisp. Drain grease reserving 2 tablespoons.
- 2** Add the diced onion and ground mustard. Cook until the onion is soft. Add the sugar and stir until dissolved.
- 3** At this point you may want to taste the dressing and adjust the amount of sugar or vinegar. It should be sweet and sour.
- 4** Season with salt and pepper. Bring to a boil and pour over lettuce.