

Wilted greens Salad with Warm Apple Cider and Bacon Dressing

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YieldServes 4

Ingredients

1 lbs of tender greens such as Tokyo Bekana, Spinach, Sorrel etc, stemmed and chopped
5 slices of lean bacon, chopped fine
2 tablespoons minced shallot
1/2 cup finely chopped apple
2 tablespoons cider vinegar
1 1/2 cups unpasteurized apple cider
1 teaspoon Dijon-style mustard
1 tablespoon olive oil
1 pound fresh greens, coarse stems discarded and the leaves washed well and spun dry

Preparation

In a large skillet cook the bacon over moderate heat, turning it, until it is crisp, transfer it to paper towels to drain, and discard all but 2 tablespoons of the fat. In the fat remaining in the skillet cook the shallot and the apple over moderate heat, stirring, for 1 minute, add the vinegar, the cider, and salt and pepper to taste, and boil the mixture, stirring occasionally, for 8 to 10 minutes, or until it is reduced to about 1/2 cup. Whisk in the mustard, the oil, and salt and pepper to taste. In a large bowl toss the greens with the warm dressing until it is just wilted and sprinkle the salad with the bacon.