

Mixed Greens with Crispy Bacon, Goat Cheese, and Fried Egg

BON APPÉTIT APRIL 2002

Yield Makes 4 servings

Ingredients

4 thick bacon slices, coarsely chopped
1 tablespoon red wine vinegar
1/2 teaspoon Dijon mustard
3 tablespoons olive oil
6 cups mixed baby greens
4 ounces soft fresh goat cheese, crumbled
4 large eggs
2 tablespoons water

Preparation

Sauté bacon in heavy large skillet over medium heat until brown and crisp, about 8 minutes. Using slotted spoon, transfer bacon to paper towels to drain. Pour off and discard all but 1 tablespoon drippings from skillet.

Whisk vinegar and mustard in large bowl to blend. Whisk in oil. Season dressing to taste with salt and pepper. Transfer 1 tablespoon dressing to small bowl; set aside. Add greens to large bowl with dressing; toss to coat. Divide greens among 4 plates. Scatter goat cheese and bacon pieces over each salad.

Heat drippings in same skillet over medium heat. Gently break eggs into skillet; cook until whites begin to set, about 1 minute. Add 2 tablespoons water to skillet; cover and cook until whites are set and yolks are softly set, about 2 minutes. Using spatula, top each salad with 1 egg. Sprinkle eggs with salt and pepper. Drizzle lightly with reserved 1 tablespoon dressing and serve.