

SPRING SALAD WITH ASPARAGUS, LAMB'S LETTUCE AND BACON

INGREDIENTS (this is a salad, so no amounts listed -- however you like it)

Lamb's Lettuce (aka Corn Lettuce, Mâche, Feldsalat)

Asparagus, cut into 1 1/2 - 2 pieces on the bias

Green Peas, fresh or frozen (if frozen, thawed)

Scallions, finely diced

Cherry Tomatoes

4-6 bacon strips, cut into one inch pieces

toasted pine nuts (optional)

For the dressing

2 tablespoons bacon fat (reserved from bacon)

2 tablespoons olive oil

2 tablespoons freshly squeezed lemon juice

1/2 teaspoon Dijon mustard

1/4 teaspoon salt

1/4 teaspoon freshly ground pepper

1/2 teaspoon herbs de Provence

DIRECTIONS

In a pot of boiling water, steam asparagus for 4-6 minutes until barely tender. Immediately lift into an ice bath to keep the asparagus pieces verdant.

In a small sauté pan, render the bacon until crispy, about 6-8 minutes. remove bacon to a paper towel to remove some of the excess grease and reserve the rendered bacon grease for the dressing.

To make the dressing, combine the salt, pepper, herbs and mustard in a small mixing bowl. Whisk in the lemon juice, olive oil and bacon grease. Adjust seasoning to taste. If it is too strong, add a touch of water.

In a large salad bowl, combine the lettuce, asparagus, green peas, cherry tomatoes, scallions and bacon bits. Just before serving, dress with the sauce (don't do this too soon as the lamb's lettuce wilts quickly). Sprinkle with pine nuts, if using.