

WILD RICE AND BACON SALAD, IN CUCUMBER CUPS

INGREDIENTS

for the salad

2 cups cooked wild rice, at room temperature

1/2 pound breakfast bacon, cut into 1/2 inch pieces and rendered (reserve grease)

1 small can (9 oz) whole kernel corn

4 scallions, white and a little bit of green parts only, finely sliced

For the dressing

3 tablespoons red wine vinegar

1/4 cup of the render bacon grease

1 tsp fresh tarragon

squeeze of fresh lemon juice

salt and pepper to taste

1-2 "european" or "english" cucumbers (the long ones), peeled and cut into 2-2 1/2 inch pieces

fresh herbs to garnish

INSTRUCTIONS

Cook rice according to manufacturer's directions. Let cool to room temperature (I usually do this the evening before). Render bacon until fairly crispy, reserving the bacon grease. In large bowl, toss salad ingredients. Wisk together all dressing ingredients, add dressing to salad and toss again.

Peel and cut your cucumbers (you should get 5-6 from each cucumber). Using a melon-baller, core out each one, making a 'cup'. Fill salad into each one, making a small mound on top. Garnish with fresh herbs as desired. Keep chilled.