

STRAWBERRY SALAD, BACON VINAIGRETTE

4 BACON SLICES

1 SHALLOT, MINCED

4 TABLESPOONS EXTRA VIRGIN OLIVE OIL

2 TABLESPOONS RED WINE VINEGAR

1/4 TEASPOON KOSHER SALT

1/4 TEASPOON CRACKED BLACK PEPPER

1 BUNCH OF GREENS, COLLARDS, ARUGULA OR MIXED GREENS

1/3 CUP CRUMBLLED GOAT CHEESE

PREPARATION

- 1. COOK BACON IN A 10-INCH NONSTICK SKILLET OVER MEDIUM HEAT 6 MINUTES OR UNTIL CRISP. REMOVE BACON, RESERVING DRIPPINGS IN SKILLET. CRUMBLE BACON. SAUTÉ SHALLOT IN DRIPPINGS FOR 2 MINUTES OR JUST UNTIL TENDER.**
- 2. TRANSFER SHALLOT AND DRIPPINGS TO A SMALL BOWL. WHISK IN OIL AND NEXT 3 INGREDIENTS. TOSS ARUGULA WITH VINAIGRETTE ON A PLATTER. TOP WITH GOAT CHEESE AND BACON.**

PRESENTED BY: CHEF EMMA CURRIE