



Frisée Salad with Lardons & Eggs



Ingredients:

- 8 oz Frisée, washed, dried & torn into bite sized pieces
- 4 slices Thick Cut Bacon, cut into 1/2" pieces (or 6 oz Pancetta)
- 4 Eggs, poached if desired, or sunny side up
- 1-2 tbsp Olive Oil
- 2 tsp Chopped Shallots
- 2 tsp Red Wine Vinegar

Makes 4 Servings



Directions:

Put frisée into 4 bowls.

In heavy skillet fry bacon until golden and fat has rendered, turn off heat.

In separate pan, prepare sunny side or over easy eggs in olive oil until edges are slightly crispy. Sprinkle eggs with sea salt.

Turn heat to medium on skillet with bacon, add chopped shallots and sauté for a minute.

Add red wine vinegar to pan, lower heat and reduce liquid for 30 seconds.

Pour bacon mixture over frisée in bowls, top each salad with egg. Bon appétit!