

Fall Fresh Fruit Salad w/ Bacon Vinaigrette

For the Salad:

Organic Mixed Spring Greens
Nectarines, thinly sliced
Figs, halved
Nitrate-Free Bacon, cooked crispy & crumbled
Prosciutto, diced & lightly sautéed
Pecans, chopped
Salt & Pepper

Choose your amounts based on the number you are serving. For a family of four I used a large container of greens, 2 nectarines, 8 figs, 12 ounces of bacon, and 4 ounces of prosciutto. Toss the ingredients together and season lightly with salt and pepper. Drizzle with warm bacon vinaigrette. Toss again.

*Be careful not to over saturate the salad with dressing as to take away from the fresh flavors.

For the Bacon Vinaigrette:

2/3 cup White Balsamic Vinegar
4-5 Tablespoons Bacon Drippings, melted
1 heaping Tablespoon Maille Stone Ground Mustard
1 Tablespoon +1 teaspoon Local Honey
1 clove Minced Garlic
2 crumbled Pieces of Bacon
Salt & Pepper

Whisk together the white Balsamic vinegar, stone ground mustard, honey, garlic, bacon, salt and pepper. Slowly add in the bacon drippings, whisking while adding. Serve this dressing warm, but not hot.

