



## EARTH DAY

FOOD & WINE WEEKEND

### Earth Day Dandelion Salad with Soft-Boiled Eggs and Crispy Bacon

Presented by Brigit Binns

Cookbook Author and Chef

#### Ingredients:

- 6 large free-range or organic eggs
- 6 oz. thick-sliced cured or uncured bacon (about 6 slices)
- 1 large shallot, minced
- Fine sea salt and freshly ground black pepper
- 1 ½ teaspoons whole-grain mustard
- 2 small garlic cloves, minced or pushed through a press
- 2 TBL aged red wine vinegar or balsamic vinegar
- 6 TBL extra-virgin olive oil
- 12 plump, juice sun-dried tomato halves
- 6 oz. baby dandelion greens (6 cups red or green variety)

#### Method:

Place the eggs carefully in a saucepan and cover with cold water. Place over high heat, partially cover and when the water just begins to simmer remove from the heat. Cover the pan and let stand for 3 minutes. Drain and immediately cover the eggs with cold water, adding 4 ice cubes to stop the cooking. Let stand for up to 2 hours before serving.

In a heavy skillet, sauté the bacon over medium-low heat until crisp and brown, Drain on paper towels and break apart into large pieces.

In a large mixing bowl, combine the shallot,  $\frac{3}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, mustard, garlic, vinegar and oil. Whisk until smooth and emulsified.

Crack the eggs and scoop them out of their shells, pulling them apart into large chunks with your fingers or a spoon and fork. Distribute the eggs evenly on a platter and scatter the tomatoes over the top. Add the dandelion greens to the mixing bowl and toss to coat the leaves fully. Distribute the dressed greens over the eggs and scatter with bacon. Serve right away.

Serves 4-6