

Warm Bacon Vinaigrette

makes about 1/4 cup; enough for 2 large salads or 4 - 6 starter salads

Ingredients

4 slices thick bacon, cut into 1/2 inch pieces
1 medium shallot, peeled and sliced into thin rings
3 tablespoons brown sugar, packed
2 tablespoons cognac
1/4 cup + 2 tablespoons cider vinegar
1 teaspoon dijon style mustard
1/4 teaspoon black pepper
1/4 teaspoon salt

Instructions

1. In a small skillet cook the bacon pieces over medium heat until crisp. Remove the bacon pieces from the skillet and keep warm. Make sure to leave the bacon fat in the skillet. This is the fat base for the vinaigrette.
2. Add the shallot slices to the hot fat and sauté until translucent, but not browned. Stir in the brown sugar and allow to melt into the fat.
3. Remove the skillet from the heat, and CAREFULLY add the cognac. Tilt the skillet to flame and burn off the alcohol. **Use extreme caution here! The dressing will catch fire and burn until alcohol is burned off.** If this makes you uncomfortable, DO NOT tilt and light the dressing. Simply cook a little longer to let the alcohol boil off naturally. **ALWAY USE CAUTION WHEN COOKING WITH ALCOHOL.**
4. Stir in the cider vinegar and reduce slightly. Whisk in the mustard, pepper and salt.
5. Continue to cook over medium low heat until a slightly thickened consistency. Remove from heat and stir in cooked bacon pieces.
6. Pour over favorite salad, toss and serve immediately.

Note: This dressing is fantastic on spinach or endive. It needs a nice and hearty green.