



**CARAMELIZED BACON AND FENNEL SALAD WITH
HONEY LEMON VINAIGRETTE**

Serves 4.

Salad:

1 bulb fennel, halved and cut into 1/2-inch wedges
5 slices thick bacon, cut across into thin strips
2 cloves garlic, minced
2 T. brown sugar
1 T. extra-virgin olive oil
1/4 tsp. salt
1/8 tsp. freshly ground black pepper
5 oz. (about 6 to 7 cups) mixed salad greens

Vinaigrette: (Makes 1/2 cup.)

2 T. red wine vinegar
1 T. fresh lemon juice
1/2 tsp. honey
1/2 tsp. salt
1/8 tsp. freshly ground black pepper
1/4 cup extra-virgin olive oil

1. Preheat the oven to 400 degrees. Line a baking sheet with parchment paper. In a medium bowl, toss together fennel, bacon, garlic, brown sugar, olive oil, salt, and pepper. Place the ingredients on the baking sheet in a single layer. Cook until the bacon is crisp and the fennel is caramelized, about 20 minutes. Remove from the oven and let cool for 5 minutes.
2. In a large bowl, place the salad greens, bacon and caramelized fennel. Toss the salad with enough of the Red Wine Vinaigrette to coat well; serve immediately.
3. To make the Red Wine Vinaigrette, mix the vinegar, lemon juice, honey, salt, and pepper in a blender. With the machine running gradually blend in the oil. Season the vinaigrette, to taste, with more salt and pepper, if desired.