



STONE GARDENS FARM'S ASIAN GREENS SALAD WITH BACON, CRISPY ROOT VEGGIES, AND FRIED OR POACHED EGG

INGREDIENTS

- 1/2 lb. of sliced bacon, cut crosswise into 1/2-inch pieces
- 1 1/2 lbs. of any combination of potatoes, carrots, parsnips, turnips, sweet potatoes; peeled and sliced 1/8" thick
- 3 tablespoons finely chopped shallot
- 1 tablespoon red-wine vinegar
- 1 teaspoon Dijon mustard
- 3 tablespoons extra-virgin olive oil
- 4 large eggs
- 1/2 tablespoon vegetable oil-for frying the eggs in
- 1/2 lb. Asian Salad Mix (or and Salad Greens), chopped (6 cups)
- 4 Scallions, sliced
- optional additions: Crumbled gorgonzola or blue cheese, grape tomatoes, grilled steak or chicken, sliced sweet peppers or celery



INSTRUCTIONS

Cook eggs: cover with water, bring to a boil, then turn off heat and allow to sit in water for 20 minutes. Drain off water and add ice on top of eggs.

Fry bacon until crispy/chewy. Remove to a paper towel.

Remove 3 tablespoons grease and set aside.

Add 2 add'l tablespoons of grease to a separate skillet over medium heat. Slice red onions very thinly, then add to skillet. Cook slowly until onions are caramelized and reduced. Remove to a plate and set aside.

Slice mushrooms and add them to the same skillet. Cook slowly until caramelized and brown.

Remove to a plate and set aside.

Chop bacon.

Peel and slice eggs

Make hot bacon dressing: Add 3 tablespoons bacon grease, vinegar, sugar, and Dijon to a small saucepan or skillet over medium-low heat. Whisk mixture together and heat thoroughly. Add spinach to a large bowl. Arrange onions, mushrooms, and bacon on top. Pour hot dressing over the top; toss to combine. Arrange eggs over the top and serve.

Enjoy!