

Salad

Pork

Endive Bacon Salad

This is a German-American recipe from the Pennsylvania Dutch area. Tastes great on dandelion.

1 pound Endive or Escarole
6 bacon strips, sliced into 1/2" pieces

DRESSING:

1/4 cup all-purpose flour
1/2 cup sugar
1 egg
3/4 cup vinegar
salt and pepper
1 cup water



Clean and cut endive into bite size pieces.

In a 2-quart sauce pan, fry bacon until crisp.

Remove bacon and drain on paper towels.

Pour all but 2 Tablespoons bacon fat away.

DRESSING:

To same 2-quart sauce pan, with bacon fat; add flour and sugar. Mix well.

Add the egg and mix again. Scrape the bottom of the pan to enhance the dressing.

Add the vinegar, salt and pepper. Mix thoroughly.

Add water, mix and return to stove.

Cook over medium-high heat until mixture comes to a boil.

Reduce heat to low and cook 1 minute more or until mixture thickens.

Cool dressing slightly and add to endive. Use only enough dressing to coat the endive.

Add bacon to salad and mix again. Serve immediately.

Yield: 2 cups.

NOTE: The left-over dressing can be stored in the refrigerator and reheated in the microwave.

Other types of lettuce can be used in place of the endive. In Pennsylvania country, dandelion is a spring time delicacy served with this Bacon Dressing.

Special Note: I did my best to measure out the ingredients for this dressing. But the way I was taught, it was 1 part flour, 2 parts sugar and 3 parts vinegar. I use a large serving spoon and measure the ingredients with heaping spoonfuls. My mother used 2 eggs when she wanted a heavier dressing. I use this dressing for dandelion.