

## Warm Kale Salad with Bacon and Hard-Cooked Eggs

5 slices thick cut bacon (~ 6 oz.)	1 / 4 tsp granulated sugar
3 scallions, trimmed	Kosher salt to taste
1 / 4 cup apple cider vinegar	Freshly ground black pepper to taste
1 large shallot, coarsely chopped	1 lb Russian or lacinato kale
3 Tbl extra virgin olive oil	8 radishes
1 Tbl grainy Dijon style mustard	3 hard cooked eggs, halved

1. Stem the kale and cut it into bite-sized pieces.
2. Trim and quarter the radishes length wise through the stem, if using.
3. In a large skillet, cook the bacon over medium heat, turning occasionally, until crisp.
4. Leaving the fat in the pan, transfer the bacon to a paper towel lined plate.
5. Add the scallions to the skillet and cook, flipping occasionally, until lightly charred ~ 2 minutes.
6. Transfer to a separate paper lined plate.
7. Reserve 2 Tbl fat, pour off the remainder of the fat, and wipe the skillet out.
8. In a blender (or with a whisk), combine the reserved bacon drippings with the vinegar, shallot, oil, mustard, sugar, 1 / 2 tsp salt and 1 / 2 tsp pepper. Blend ~ 1 minute and transfer to the skillet.
9. Add the kale, radishes, 1 tsp salt and 1 / 2 tsp pepper to the skillet and sauté, tossing occasionally, until the kale is wilted ~ 4-5 minutes.
10. Crumble half the bacon into the skillet and toss to mix.
11. Coarsely chop the scallions.
12. Transfer the kale to a serving platter, crumble the remaining bacon on top, arrange the hard-cooked eggs around the platter, top with scallions and serve.

Serves 6-8 as a salad, 3-4 as a main dish

From Brendan Reusing adapted from *Moveable Feast with Fine Cooking*