



AITKIN FARMERS' MARKET

Seasonal Recipes

Wilted Lettuce Salad



FEATURING FROM MARKET

WITH "SUMMER GREENS"



SERVINGS



PREP TIME



TOTAL TIME

INGREDIENTS

- 5 slices bacon
- 2 Tbsps. red wine vinegar
- 1 Tbsp. lemon juice
- 1 tsp. white sugar
- 1 head leaf lettuce, torn into bite sized pieces
(arugula, kale, Asian greens, Swiss chard)

DIRECTIONS

1. Place bacon in a large, deep skillet. Cook over medium heat until evenly brown. Remove from skillet, crumble and set aside.
2. To the hot bacon drippings, add the vinegar, lemon juice, sugar and pepper. Stir over medium heat until hot.
3. In a large bowl, add the lettuce and mix with the warm dressing and toss to evenly coat. Sprig with bacon and serve.



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