



Chef Arielle - Hot Bacon Dressing

Hot bacon dressing is made from rendered bacon fat, sugar, and vinegar. It's a little sweet, a little salty, and totally addictive over a bed of hearty greens.

Cuisine: American

Prep Time: 2 minutes

Cook Time: 3 minutes

Total Time: 5 minutes

Servings: 10 servings (1/4 cup each)

Calories: 257kcal

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Ingredients

- 16 ounces bacon finely chopped
- Olive oil as needed (see note 1)
- 1/2 medium red onion minced (1 cup, see note 2)
- 1/2 cup granulated sugar or less to taste (see note 3)
- 1/2 cup white vinegar (see note 4)
- Salt and freshly ground black pepper

Instructions

1. In a large skillet over medium heat, fry bacon until crisp, about 5 minutes. Transfer to a bowl.
2. Pour rendered bacon fat into a measuring cup. Pour off all but 1/4 cup, or add olive oil to reach 1/4 cup. Return fat to skillet over medium-high heat until shimmering.
3. Add onion, sugar, and vinegar. Cook until onion is softened, about 3 minutes. Remove from heat and season to taste with salt and pepper (I like 1/4 teaspoon salt and a pinch of pepper).
4. To serve, either toss the vinaigrette with greens and sprinkle with bacon, or stir the bacon into the dressing and toss with the salad. Both ways are tasty!

Notes

1. Olive oil: If you don't render enough fat from your bacon, just add olive oil until you reach $\frac{1}{4}$ cup.
2. Red onion: Minced shallot works too.
3. Sugar: This dressing is sweet. If you don't like overly sweet dressings, feel free to start with 1 or 2 tablespoons of sugar and increase as you see fit.
4. Vinegar: I always use white vinegar, but cider vinegar, red wine vinegar, or white wine vinegar are also good.
5. Yield: This recipe makes 2 $\frac{1}{2}$ cups of dressing (approximately 1 $\frac{1}{2}$ cups vinaigrette + 1 cup chopped bacon).
6. Make ahead: The bacon can be fried up to 24 hours in advance. Cover and refrigerate the bacon and rendered fat separately. Reheat the bacon grease in a skillet and proceed with the recipe. The bacon can be reheated in the microwave or oven (or bring to room temperature and serve).
7. Serving: This recipe makes enough dressing for 1 pound (or more) baby spinach, romaine lettuce, or other greens. If you use less than $\frac{1}{2}$ cup sugar, you'll have less dressing. Hot bacon dressing is also delicious over shredded Brussels sprouts, blanched green beans, boiled potatoes.