



## BLT Salad

Serves 4

For Candied Bacon

12 Strips of bacon

1 cup brown sugar

1 cup white granulated sugar

Pre heat oven to 350 Degrees, in a mixing bowl combine brown and white sugar.

Dredge each strip of bacon in the sugar mixture, being sure that the bacon is coated on each side. Shake off any excess sugar and place bacon on a baking sheet pan. Bake bacon in the oven for 15 minutes or until golden brown. Remove bacon from oven and transfer onto a clean baking sheet and allow to cool. Serve with BLT salad.

For Salad

3 tbsp extra virgin olive oil

2 tbsp red-wine vinegar

2 tbsp balsamic vinegar

2 tbsp fresh lemon juice

2 tbsp Creole mustard

2 tbsp honey

2 tsp minced garlic

1 tsp sugar

1/4 cup finely chopped fresh purple basil

8 cups salad greens

3 garden tomatoes sliced

Salt and Pepper to taste

In a Salad bowl, whisk oil, vinegars, lemon juice, mustard, garlic, sugar, honey, and purple basil. Season with salt and pepper, add salad greens and gently toss in the dressing. On a plate, place three slices of the garden tomatoes and top with a generous serving of salad and three strips of candied bacon.