

Our State eats

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B.L.T. Pasta Salad

Yields: 20 servings.

- 1 pound penne pasta**
- 1 pound thick-sliced bacon, diced**
- ½ cup mayonnaise**
- 2 tablespoons minced shallots**
- 2 tablespoons fresh basil, minced**
- 2 tablespoons cider vinegar**
- 2 teaspoons sugar**
- Salt and pepper to taste**
- 4 cups romaine lettuce, chopped**
- 4 cups grape tomatoes, halved**

Cook pasta in a large pot of boiling, salted water, according to package instructions. Transfer pasta to a bowl of ice water; drain well. Cook bacon in a large nonstick skillet over medium heat until crisp. Drain.

Reserve 3 tablespoons bacon drippings; set aside to cool.

Whisk together mayonnaise, reserved drippings, shallots, basil, vinegar, and sugar in a large bowl; season with salt and pepper. Stir in pasta, romaine lettuce, tomatoes, and bacon; toss to coat. Season salad with salt and pepper.

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