

Our State eats

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“Killed” Lettuce

Yield: 4 servings.

- 3 bunches green leaf lettuce (about 9 cups),
rinsed, dried well, and torn into bite-size pieces**
- 4 slices bacon**
- 4 green onions, chopped**
- 2 tablespoons apple cider vinegar**
- Freshly ground black pepper**
- Salt to taste**

Place lettuce in a large mixing bowl. Set aside.

Place bacon in a large, deep skillet and cook over medium-high heat until evenly browned and crisp on both sides, about 10 minutes. Place bacon on a paper towel-lined plate.

Add green onions to bacon grease; cook, stirring, for about 1 to 2 minutes. Stir in vinegar. Pour sautéed onions and bacon grease-vinegar mixture over lettuce and toss. Crumble bacon and add it to lettuce. Top with black pepper and salt to taste. Serve immediately.



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