“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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