

Our State eats

Sponsored by Neese's Country Sausage

Bacon, Avocado, & Tomato Salad *with* Balsamic Glaze

Yield: 4 servings.

- ¼ pound Neese's Hickory Smoked Bacon
- 1 cup balsamic vinegar
- 2 sprigs fresh basil
- 2 cups halved cherry tomatoes or 1 large ripe heirloom tomato, diced
- 1 ripe avocado, diced
- Olive oil
- Salt and pepper to taste

Preheat oven to 400°F.

Lay bacon in an even layer on a roasting rack set over a sheet tray and bake for 8 to 10 minutes, until crispy. Remove and cool for 5 minutes before cutting into 1-inch pieces. Set aside.

In a saucepan over medium-high heat, bring balsamic vinegar to a high simmer and cook, stirring occasionally, until reduced to a glaze that just coats the surface of the pan, about 10 to 15 minutes. Watch carefully to ensure it does not reduce too much. Place a metal spoon in the liquid and pour



off of the spoon to check the thickness, it should be syrupy and coat the pan. Turn off the heat.

Chiffonade basil leaves and set aside.

Place cherry tomatoes and avocado in a bowl. Drizzle with balsamic glaze. Season with olive oil, salt, and pepper. Top with crispy bacon and basil leaves.

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