



Frisée Aux Lardons

2 medium potatoes diced

1 tablespoon salt

Place potatoes in a small pot cover with cold water add salt and place on heat and bring to a boil then reduce to a simmer and cook until tender but not mushy. When cooked, strain and place on a paper towel to dry.

2 Tbs. olive oil

8 ounces of slab bacon cut into medium dice

3 medium shallots peeled and sliced

2 cloves of garlic minced

¼ cup red wine vinegar

1Tbs Dijon mustard

2 heads of frisee cleaned and trimmed of dark leaves and cut into bite size pieces

½ cup picked Parsley leaves

4 eggs poached

In a non-stick pan over medium heat add the olive oil and bacon and cook until it is golden to medium dark brown in color. Drain off half of the fat into another pan and place on medium heat. Add the potatoes to the pan with the bacon and cook until golden brown. In the second pan add the shallots and cook for 2 minutes then remove from heat and add vinegar and mustard and stir together.

Combine all ingredients (except poached eggs) and toss salad, season with salt and pepper and divide into 4 bowls, top with a poached egg and serve.