

## Supper Salad: Bistro Bacon and Egg Salad

### YOU'LL NEED

Baguette, 12 slices, ½ inch thick  
Olive oil, extra-virgin, 2 tbsp.  
Boursin cheese spread, 1 cup, or goat cheese  
Bacon, thick cut, 8 slices, chopped course  
Vinaigrette, bistro-style mustard, ½ cup  
Unsalted butter, 1 tbsp.  
Eggs, large, 4, cracked into 2 small bowls  
Salt and black pepper  
Mesclun, 10 cups (8 ounces)

### FOR THE BISTRO-STYLE MUSTARD VINAIGRETTE

#### YOU'LL NEED

Wine vinegar, red or white, 3 tbsp.  
Mustard, whole-grain, 3 tbsp.  
Shallot, peeled, 1  
Garlic clove, peeled, 1  
Thyme, fresh, 2 tsp.  
Salt and black pepper  
Olive oil, extra virgin, ¾ cup

### DIRECTIONS FOR THE VINAIGRETTE

1. With the blender out.
2. Put in vinegar, mustard, shallot, garlic, thyme, ½ tsp. salt, ½ tsp. pepper.
3. Run 15 seconds.
4. Add oil.
5. Run another 15 seconds.

### DIRECTIONS FOR BISTRO BACON AND EGG SALAD

1. Heat oven to 400°.
2. Arrange bread on large baking sheet.
3. Bake bread 10 minutes.
4. In 12 inch nonstick skillet, over medium heat, fry bacon 8 minutes.
5. While bacon cooks, make vinaigrette.
6. Transfer cooked bacon to paper towel lined plate.
7. Pour off bacon fat and wipe pan with wad of paper towel.
8. Add butter to skillet and melt over low heat until the butter quits foaming.
9. To make the 4 eggs fry evenly simultaneously, pour two from one side of the pan and two from the other.
10. Salt and pepper eggs to taste.
11. For runny yolks – cook 2 minutes. For soft but set yolks – 3 minutes. For firmly set yolks – cook 4 minutes.
12. While eggs cook, toss mesclun with vinaigrette and divide among individual plates.
13. Using rubber spatula, separate eggs.
14. Carefully slide one egg atop each salad.

15. Arrange toasts around edge of each plate.
16. Serve.