

HEIRLOOM TOMATO SALAD

Streaky bacon, haricot verts, buttermilk blue cheese, red wine vinaigrette



- 6 ea heirloom tomato wedges
- 1 ea. nukes bacon, rendered in oven (weighted by sheet tray) until crispy
- 1 ½ oz. red wine vinaigrette
- 1 oz. buttermilk blue cheese, crumble into dime size pieces
- 1 T haricot verts, blanched in salted boiling water, shocked, cut into ¼" coins
- 1 T heirloom cherry tomatoes, halved
- 2-3 ea. mache greens
- salt and pepper to taste
- fluer de sel to taste

Method

1. On oval plate, arrange tomato wedged pointy end up in a straight line across center of plate
2. Season tomato wedges with fluer de sel and pepper
3. In small bowl season and dress haricot verts and cherry tomatoes with 1 oz vinaigrette
4. Sprinkle cherry tomatoes, haricot verts and crumble cheese in between wedges of tomato
5. Place mache on top of tomatoes
6. Drizzle remaining vinaigrette over top and around salad
7. Place strip of bacon (re crisped in oven) on top

Red Wine Vinaigrette

Ingredients:

- 1 C. Red wine vinegar
- 3 cups EVO
- 2 T shallots, minced
- salt to taste
- Pepper to taste

Method:

1. Whisk oil into vinegar and shallots and adjust seasoning