

JOHN PLESHETTE'S MEAL OF THE WEEK



FRISÉE SALAD

ONE LARGE HEAD OF FRISÉE LETTUCE
1/2 POUND OF SLAB BACON
OLIVE OIL
RED WINE VINEGAR
4 EGGS

CUT THE BACON INTO 1/2-INCH PIECES.

BROWN BACON IN 1/2 CUP OLIVE OIL IN A FRYING PAN OVER A LOW FLAME.

TRIM ROOT END OF FRISÉE. WASH AND DRY THOROUGHLY. GENTLY WRAP IN A TEA TOWEL AND REFRIGERATE.

BRING 2 QUARTS OF WATER TO A BOIL IN A LARGE SAUCEPAN. ADD 2 TBSPS VINEGAR AND A LARGE PINCH OF SALT.

WHEN YOU ARE READY TO ASSEMBLE THE SALAD, ARRANGE LETTUCE IN A SALAD BOWL.

REDUCE BOILING WATER TO A SIMMER. RE-HEAT BACON ON A LOW FLAME.

BREAK 4 EGGS INTO THE SIMMERING WATER, ONE AT A TIME. POACH UNTIL THE WHITES ARE COOKED, BUT THE YOKES ARE STILL RUNNY. 2 TO 3 MINUTES.

REMOVE EGGS WITH A SLOTTED SPOON AND ARRANGE OVER FRISÉE.

ADD 2 TBSPS OF VINEGAR TO THE PAN WITH THE BACON. THE OIL AND BACON FAT WILL SPATTER AND SIZZLE. SCRAPE QUICKLY WITH A WOODEN SPOON AND POUR IMMEDIATELY OVER THE EGGS AND LETTUCE.

TOSS, BREAKING UP THE EGGS. ADD A FEW GRINDINGS OF BLACK PEPPER AND A SPRINKLING OF SEA SALT.

SERVES 6