

Seared Peach Salad

with Crispy Bacon,
Greens, and Balsamic

Serves 4-6

Ingredients

- 1 package (12 ounces) thick-sliced bacon
- 1/4 cup light brown sugar
- 1/2 teaspoon cayenne pepper
- 4 small peaches (1 per person) or 1/2 peach per person if the peaches are larger
- 2 tablespoons olive oil
- 1 bunch arugula, hard ends removed, rinsed and dried well
- 1 large fennel bulb, shaved thin with a sharp knife or a Japanese mandolin
- 1/4 cup fresh dill, picked from stem
- 1/2 cup crumbled blue cheese (or another salty cheese you prefer)
- Balsamic vinaigrette (recipe on next page)



Directions

Preheat the oven to 325°. Line a large rimmed baking sheet with parchment paper. Arrange the bacon slices on the sheet in a single layer and sprinkle with the brown sugar and cayenne. Bake for about 25 minutes, until caramelized. Let cool (the bacon will crisp as it cools), then cut the bacon into bite-size pieces using scissors.

Preheat your grill to medium. Make sure the grill grate is clean and spray it with nonstick cooking oil. Cut the peaches in half, then remove and discard the pit. Spray the peaches with nonstick cooking spray and grill, cut side down, for 1-2 minutes. Use a grill-safe spatula to release the peach from the grill by carefully scraping between the peach and the grill grates. Then flip over and grill on the other side for another minute. Remove and let cool before plating the salad.

To assemble, place the peaches on a large platter first. In a small bowl, combine arugula, fennel, and dill, then gently place the mixture between/around the peach halves on the platter. Garnish with crispy bacon and cheese, and drizzle all ingredients with the balsamic vinaigrette.

Balsamic vinaigrette

Ingredients

1 teaspoon Dijon mustard

Juice of 1 lemon

2 tablespoons balsamic vinegar

1 shallot, peeled and minced

1/2 cup extra-virgin olive oil

Salt and pepper, to taste



Directions

In a small bowl, combine Dijon mustard, lemon juice, balsamic, shallot, a heavy pinch of salt, and a tiny pinch of pepper. Whisk to combine. Slowly drizzle in the olive oil while whisking. Taste for seasoning.