

Bistro Jeanty's
Soft Boiled Egg Salad with Applewood Smoked Bacon Dressing
Paired with Michael Pozzan 2005 Annabella Cab. Sauvignon

(Serves 8)

8	each	eggs – large grade A	2	heads	frisee lettuce – cut across
40	each	cubed bread – 1” squares (pain de mie or brioche)			1”- washed, spun dry
½	cup	clarified butter	½	cup	chopped chives
2	Tbls.	chopped Italian Parsley	½	cup	chopped Italian Parsley
2	heads	escarole lettuce – quartered cut 1” across, washed, spun dry	1	recipe	Bacon Dressing – follows

Place eggs in gently boiling salted water for exactly 5 minutes. Place into ice water to stop the cooking process. When cool, carefully crack and peel the eggs. Keep cold until ready to reheat and serve.

In large sautee pan (in two separate batches) heat ¼ cup of butter. Add half the cubed bread and occasionally toss them in the pan until each side is lightly toasted. Season with salt, pepper and chopped parsley.

To Serve

In gently simmering water, preferably in a basket or strainer, lower eggs into water to reheat about 3 minutes. In the meantime warm the croutons in a 350 degree oven. Place lettuces in a large bowl and add enough of the warm bacon dressing to coat the salad – about 2 cups. Toss well and place in serving bowl(s), remove eggs from water and place on top of salad like a nest, drizzle a little more of the bacon dressing right over the top of the egg.. Sprinkle with chopped parsley and chives. Arrange the croutons around the salad and finish with fresh ground black pepper.

Bacon Dressing

4	slices	apple smoked bacon – 1/8” thick – julienne	1	tsp.	chopped garlic
2	oz.	apple cider vinegar	1	cup	olive oil
1	oz.	red wine vinegar			
1	Tbls.	balsamic vinegar			Pinch of salt
1-2	Tbls.	chopped shallots			Pinch of pepper

Place bacon with a small amount of olive oil in a cold pan and bring up to medium high heat. As bacon renders fat and starts to take on color, remove from heat and place in mixing bowl (including the fat.) Be careful not to “crisp” the bacon. Add vinegars, as well as shallots and garlic. Season, then while whisking, slowly add olive oil. Double check seasoning. Keep warm until ready to use. May be refrigerated – but not recommended as the flavor changes.