



## SALADE LYONNAISE

*Lyon, which lies roughly halfway between Paris and the Mediterranean is arguably the heart of France and dishes named Lyonnaise, or “in the style of Lyon,” are reliably fatty, and meaty; but foods here are also consistently surprising, often tangy or delectably bitter, and well, soul-satisfyingly. This salad is no exception. Here, bacon, croutons and poached eggs ride a wave of bitter greens dressed in a piquant vinaigrette made with the bacon pan drippings and spiked with shallots.*

### **For the Salad and the Dressing:**

1 small head of frisée torn into bite-size pieces, washed and spun-dried  
4 tablespoons extra virgin olive oil  
2 slices rustic bread, torn into 1-inch shards  
8 ounces (8 thick slices) good quality bacon, preferably uncured, cut into 1/4-inch strips  
1 shallot, chopped, or 1 tablespoon chopped red onion  
2 to 4 tablespoons champagne or red wine vinegar  
1 tablespoon Dijon mustard  
sea salt and freshly ground black pepper, to taste

### **For the Poached Eggs:**

4 cups water  
1 tablespoon vinegar  
1 tablespoon salt  
4 large eggs, preferably cage free

1. Put frisée or other greens in large salad bowl. Put olive oil in skillet over medium heat and add the shards of bread and toss them in the hot oil to toast; when they turn golden, lift them out of the oil with a slotted spoon and rest them on a plate. Add the bacon to the oil, reduce heat to medium and cook until the bacon is uniformly crisp, about 10 minutes. Lift the bacon out of the oil and hold it with the croutons.
2. To make the dressing, sauté the shallot in the bacon fat and olive oil mixture until it is softened, just a minute or two. Whisk in the vinegar and mustard then turn off heat and let the dressing rest while you start the poached eggs.
3. To poach the eggs, bring the water, vinegar and salt to a boil. Reduce heat to a simmer. One by one, crack the eggs over the pan and allow them to slip out of their shells into the simmering water. Allow the eggs to simmer, undisturbed for 4 minutes.
4. To assemble the salad, toss the greens with the warm dressing and season them to taste with salt and freshly ground black pepper while the eggs are poaching. Distribute the greens evenly between four salad plates and top each salad with the croutons and bacon. Lift the eggs, one at a time from the simmering water with a slotted spoon and plant them on the salads. Serve the salad while the eggs are still hot.

