



Wilted Lettuce Salad

Source: Family archives Bob and Robin Young, Boise, ID
The Captain's Shack

Servings: 10 Prep: 30 min Total: 30 min

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Description: This is an old Pennsylvania Dutch family favorite salad for Thanksgiving and Christmas dinners. It comes from my Mother's recipe files.

Ingredients:

8 slice Bacon, crisp and diced
6 T Bacon drippings
1¼ c Apple Cider Vinegar
6 T Water
1¼ t Sugar
3 lg Eggs, beaten
1¼ lg heads Ice Burg Lettuce, chopped

Directions:

Fry the bacon until crisp. Remove the bacon with a slotted spoon and place on a paper towel to soak up the grease. Reserve 6T of the drippings. Cool and dice the bacon.

Add the bacon drippings to a pan over medium heat. Add slowly the vinegar, water and sugar. Bring to a slow boil stirring constantly.

Add the diced bacon. Add the beaten egg to the pan stirring constantly until blended and thickened.

Quickly pour over 1 head of chopped iceberg lettuce then turn the pan upside down over lettuce to wilt the lettuce and drain the dressing.