

6 slice Bacon, crisp and crumbled 4 T Bacon drippings 1 c Apple Cider Vinegar 4 T Water 1 t Sugar

1 lg head Iceburg Letuce,

2 lg Egg, beaten

chopped

Wilted Lettuce Salad

Author: Bob and Robin Young

Categories: Salads

Servings: 8

Description: This is an old Pennsylvania Dutch family favorite salad for

Thanksgiving and Christmas dinners.
Preparation Time: 30 minutes
Start to Finish Time: 30 minutes

Directions -

- 1) Fry the bacon until crisp. Reserve the drippings.
- 2) Add the bacon drippings to a pan over medium heat. Add slowly the vinegar, water and sugar. Bring to a slow boil stirring constantly.
- 3) Add the diced bacon. Add the beaten egg to the pan stirring constantly until blended and thickened.
- 4) 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.