

Bacon, Lettuce and Tomato Salad

** Make sure you have help and permission from an adult before you start cooking or baking**

Ingredients

1/2 lb bacon
1/2 cup low-fat mayonnaise
2 tablespoons red wine vinegar
1/4 cup finely chopped fresh basil
4 slices French bread, cut into 1/2 inch pieces
1 teaspoon salt
1 teaspoon ground black pepper
1 tablespoon canola oil
Lettuce: rinsed, dried, and torn into bite-size pieces
1 pint cherry tomatoes, quartered



Directions

- Cook bacon until it is crisp by your favorite method.
- Crumble, and set it aside
- Whisk together the bacon drippings, mayonnaise, vinegar and basil and let dressing sit, covered, at room temperature while you finish making the salad.
- In a large skillet over medium heat, toss the bread pieces with the salt and pepper.
- Drizzle with the oil, and cook, stirring constantly, until the croutons are crisp and golden brown.
- In a salad bowl mix together the lettuce, tomatoes, bacon and croutons.
- Pour the dressing over the salad and toss well and serve.