



Makes: 4 servings

Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes

## Wedge Salad with Candied Bacon

### Ingredients

#### Dressing:

- 1/3 cup extra-virgin olive oil
- 1/3 cup Champagne vinegar
- 1 large garlic clove, grated (about 3/4 tsp)
- 1 & 1/2 tsp kosher salt
- 1 & 1/2 tsp granulated sugar
- 1/2 tsp black pepper, plus more to taste
- 2 & 3/4 ounces Gorgonzola dolce cheese, crumbled (1/2 cup)
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 tbsp chopped fresh chives, plus more for garnish

#### Salad:

- 1 (1 & 1/2-pound) head iceberg lettuce, outer leaves removed, cut through core into 8 wedges
- 4 slices thick-cut center-cut bacon
- 2 tbsp light brown sugar, divided
- 1 tbsp Champagne vinegar
- 1/2 cup halved cherry tomatoes
- 4 (3/4-ounce) slices Gorgonzola dolce cheese, halved

#### Instructions:

##### Make the Dressing:

Whisk together oil, vinegar, garlic, salt, granulated sugar, and pepper in a medium bowl. Set aside 1/4 cup vinaigrette in a small bowl. Whisk cheese, mayonnaise, sour cream, and chives into remaining vinaigrette (about 1/2 cup); set aside.

### Make the Salad:

Place iceberg wedges on a large platter. Brush cut sides of wedges liberally with reserved 1/4 cup vinaigrette. Set aside to marinate in dressing.

Cook bacon in a large nonstick skillet over medium, flipping occasionally, until rendered and almost crisp, about 8 minutes. Sprinkle one side of bacon slices with 1 tablespoon brown sugar; flip and cook 1 minute. Sprinkle with remaining 1 tablespoon brown sugar; flip and cook 1 minute more. Add vinegar, and let reduce until almost evaporated, about 30 seconds. Transfer bacon to a wire rack set inside a rimmed baking sheet; let stand 5 minutes.

Spoon Gorgonzola dressing over iceberg wedges on platter. Snap bacon slices in half; place one half over each iceberg wedge. Sprinkle wedges evenly with tomatoes. Nestle a slice of cheese on top of each wedge. Garnish with additional chives. Sprinkle with pepper to taste; serve immediately.

*Recipe adapted from Food & Wine*