

Red Leaf Lettuce with Hot Bacon Dressing



Ingredients:

2 heads of Red Leaf Lettuce

8 pieces of Hickory Smoked Bacon

$\frac{3}{4}$ Cup white sugar

1 Cup vinegar

$\frac{1}{2}$ Cup chopped white or yellow onion

Directions:

Rinse lettuce and tear into small pieces, place in large bowl. Cook bacon until crisp, remove bacon from pan and let cool. Strain bacon grease to remove small unwanted particles. Put warm bacon grease back into the pan over medium heat. Add sugar and vinegar and stir, bringing it to a very low boil. Add the chopped onions and stir. Crumble the cooked bacon and sprinkle it over the lettuce in the bowl. Pour $1\frac{1}{2}$ to 2 cups of the warm dressing over the salad and serve. Note: You can adjust the amounts of sugar and vinegar to suit your own tastes.