

Hot Bacon Dressing

2 slices bacon
1 whole egg & 1 egg yolk
2 Tbsp & 1 tsp sugar
1 Tbsp flour
2 Tbsp sour cream
1 ¼ cups water
2 Tbsp cider vinegar

- Dice bacon and fry to a crisp in a sauce pan.
- Pour off fat and return bacon to pan.
- In a medium bowl, beat eggs.
- Blend in sugar and flour with eggs.
- Add sour cream then water and vinegar to egg mixture and mix well.
- Pour mixture into pan with bacon and cook on medium-high heat stirring continuously, until it comes to a boil.
- Pour over greens warm.



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