

## **Bacon Salad**

This salad is great for picnics.

### **Ingredients**

8 strips of bacon  
1 head of Romaine lettuce  
2 handfuls cherry or grape tomatoes  
Half a cucumber  
2 avocados  
4 Tbsp. olive oil  
2 Tbsp. Balsamic vinegar  
1 tsp mustard  
1 tsp salt  
1 lemon, juiced

### **Utensils**

Knife and cutting board  
Measuring spoons  
Small mixing bowl  
Whisk  
Lemon reamer  
Frying pan **or**  
Microwave safe dish  
Paper towels  
Plate  
Salad bowl  
Salad tongs

In a frying pan or in a paper towel lined microwave safe bowl, cook the bacon until it is crispy. Place paper towels on a plate and put the cooked bacon on it to drain off excess grease. Set aside. Chop the Romaine lettuce, cut the tomatoes in half, dice the cucumber and avocados and place all into the salad bowl. Crumble the bacon and add to the salad bowl. In a small mixing bowl place the olive oil, Balsamic vinegar, mustard, and salt. Using the lemon reamer, juice the lemon and add it to the dressing. Whisk the dressing until it is well mixed and pour over the salad. Toss the salad and serve.