


French Brussels Bacon Salad

Salade de bruxelles au bacon

 3-4 people



15 mins prep time



15 mins total time



Easy

INGREDIENTS

The Salad

- 8 strips of **bacon** (250 g)
- ½ chopped **red onion**
- 1 pound (450 g) **brussels sprouts**
- 1 sweet **apple** peeled and chopped
- 1 ½ cups (170 g) of **aged white cheddar**
(or **Tomme de Savoie**) chopped in small pieces
- ½ cup (50 g) chopped **pecans**

The Dressing

- 3 tbs **olive oil**
- 1 tbs **Dijon mustard**
- 1 tbs **maple syrup**
- 2 tbs **apple cider vinegar**
- ½ tsp **salt**



DIRECTIONS

1. Cook the bacon until crispy. Transfer it to a paper towel and let cool.
2. Put the remaining bacon grease into a small glass jar or bowl that will be used to make the salad dressing.
3. Add the salad dressing ingredients in the jar, shake/mix, taste, re-season as necessary, and set aside for later.
4. Shred the brussels sprouts in a vegetable shredded/chopper and place them in a large bowl.
5. Add the remaining salad ingredients to the bowl.
6. Chop the bacon in small pieces and add to the salad.
7. Mix the salad.
8. When ready to eat the salad, mix the salad dressing again, and pour the dressing over the salad in the desired quantity.
9. Re-season as necessary, and serve with your favorite meat, bread and cheese, or chips.
10. This salad refrigerates for 3 days without the dressing on it.

Bon Appetit!
Emilie Anne 

