

SATURDAY MARKET

Iszy's Slightly Wilted Bibb Lettuce with Bacon, Shallots, & Garlic

Jeff Isbell, Iszy's Heirlooms (featured on the Supper Swap Girls Blog)

Ingredients:

- 2 small heads of Bibb Lettuce (or use any green or lettuce in season)
- 4-5 slices of Bacon, crumbled
- 3 Shallots, sliced
- 2 cloves of Garlic, crushed
- 1 teaspoon of honey (Steph's addition)

Directions:

Fry your bacon in a large skillet. Pull out the bacon, let cool and crumble. Carmelize the shallots in the bacon grease at a low temperature. Add your honey, stir and add the garlic. **DO NOT LET THE GARLIC BURN.** Add your washed lettuce leaves to the mixture and stir to incorporate the ingredients. When it barely begins to wilt, spoon it out and serve. Amazing...