

AROUND THE TABLE

From On The Farm Radio



Dandelion Salad

Serves 6

Ingredients:

- 4 cups chopped fresh picked young dandelions
- 1 small onion, chopped
- 3 slices bacon

Dressing:

- 1½ T flour
- 1 tsp. salt
- 1 egg
- 2 T sugar
- ¼ c. vinegar
- 2 c. water

Pick fresh young dandelions from a field or yard that has not been sprayed. Wash and chop.

Fry bacon until crisp; crumble. Reserve the bacon drippings.

Mix together flour salt and sugar. Combine the egg, vinegar and water and stir into flour mixture. Slowly stir into hot bacon drippings and cook until thickened. Cool mixture slightly.

Pour over dandelion greens and toss. Garnish with bacon and serve immediately.

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2014-060114