



Salade Lyonnaise

Serve with
Joseph Phelps Vineyards Sauvignon Blanc
Joseph Phelps Vineyards Viognier

Serves 4 as a main course or 8 as a salad course

Ingredients:

- 3 heads frisée (about 1 ½ lb), torn or shredded into bite-size pieces (you may substitute radicchio for some of the frisée for extra color)
- 1 lb Zoe's bacon, cut into small strips (a thick style; Neuske also works well)
- 2 Shallots, peeled and chopped
- ½ cup Sherry vinegar
- 2 Tbsp. Dijon mustard
- Salt and black pepper to taste
- 8 Large eggs

1. Cook bacon in heavy-bottomed skillet until crisp.
2. Add shallot and cook until softened (1-2 minutes).
3. Add vinegar and mustard and bring just to boil before turning off heat.
4. Toss greens with warm dressing and bacon.
5. Fill deep 12" skillet almost to the rim with water.
6. Add 1 tsp salt and 2 Tbsp. distilled white vinegar.
7. Bring mixture to boil.
8. Break eggs into individual cups for easier maneuvering.
9. Tip eggs into water and then remove from heat.
10. After 2 ½ minutes, remove with slotted spoon and drain briefly on paper towel.
11. Place eggs on salad, break yolks and whites and toss eggs with salad.