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Ingredients

Serves 4

For the creamy French dressing

- 6 tablespoons good-quality extra virgin olive oil
- 3 tablespoons white wine vinegar
- 1 heaped teaspoon Dijon mustard
- 1 heaped tablespoon natural yoghurt
- sea salt and black pepper

For the salad

- 12 rashers of smoked streaky bacon - the best quality you can afford
- 1 clove garlic, peeled
- 3 slices of fresh white bread
- olive oil
- freshly ground black pepper
- 2 heaped teaspoons demerara sugar
- 3 clementines
- 5 large handfuls of mixed salad leaves, washed and spun dry
- 1 pomegranate
- a small bunch of fresh mint, leaves picked

Jamie's *Candied bacon green salad*

This is a great twist on your standard warm salad and the candied layer goes well with the crispy smoked bacon.

To make your dressing, put all the ingredients into a large serving bowl, whisk together, and season to taste.

Get a large frying pan on a medium heat, add the bacon rashers and cook until lightly golden. Remove the bacon to a plate. Squash your garlic clove and add it to the pan, then turn the heat up and tear your bread into medium sized chunks. Drop them into the pan so they become crispy. Add a lug or two of olive oil if your bread needs a little help to crisp up. Add a pinch of black pepper and shake the bread around until crispy and golden, then remove to the plate.

Wipe the pan clean, then put the bacon back in with the sugar or honey and the juice of 1 clementine. Concentrate on what you're doing, and make sure you don't touch or taste anything because it will burn you. Stir everything around in the pan so the syrup starts to stick to the bacon. As soon as the rashers are perfectly caramelized and sticky, use tongs to move them to an oiled plate and leave to cool down. Peel the remaining clementines and slice them into rounds.

Grab your bowl of dressing and add your salad leaves. Halve the pomegranate and use a spoon to knock the back of each half and pop the seeds over the salad. Add your mint leaves, then use your hands to toss and dress everything thoroughly. Lightly toss your croutons through the salad and lay your candied bacon on top. Finally place your Clementine rounds on top of the salad.

This is an edited version of Jamie's recipe, read *Jamie's America* for the full recipe.



Jamie's America

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