

A Sutherland Belle

Arugula Salad with Bacony Croutons and Sherry Vinaigrette Recipe

INGREDIENTS

- 6 thick-cut bacon slices, chopped
- 4 cups torn sourdough bread (from 1 [8-oz.] loaf)
- 3 tablespoons sherry vinegar
- 2 tablespoons finely chopped shallots (from 2 medium shallots)
- 1 teaspoon honey
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ cup extra-virgin olive oil
- 5 ounces of baby arugula
- 2 ounces blue cheese, crumbled (about ½ cup)
- 1 Honeycrisp apple, thinly sliced
- ½ cup chopped candied pecans

INSTRUCTIONS

1. Preheat oven to 375°F. Cook bacon in a large skillet over medium, stirring occasionally, until crisp, 6 to 8 minutes. Remove with a slotted spoon to a paper towel-lined plate, and set aside, reserving drippings in skillet. Remove skillet from heat. (Bacon can be made a day ahead and stored in an airtight container in the refrigerator. Before using, place bacon on a paper towel-lined plate, and microwave on HIGH until warm, about 10 seconds.)
2. Place bread pieces in a large bowl. Pour bacon drippings from skillet over bread pieces in bowl; toss to coat. Transfer bread to an aluminum foil-lined rimmed baking sheet; spread in a single layer.
3. Bake in preheated oven until golden, about 12 minutes. Set aside to cool. (Croutons can be made a day ahead and stored in an airtight container at room temperature.)
4. Whisk together vinegar, shallots, honey, salt, and pepper in a small bowl. Slowly whisk in oil until well combined. (Vinaigrette can be made a day ahead and stored in the refrigerator. Let stand at room temperature 30 minutes to 1 hour; whisk before using.)
5. Layer arugula, blue cheese, apple slices, pecans, croutons, and reserved bacon in a serving bowl or on a platter. Drizzle with vinaigrette just before serving.