



## *Salad With Egg Dressing*

- 4 bacon strips
- 1 12 ounce bag of mixed salad greens
- 1 tomato
- 1 small onion
- 1 cucumber
- 2 eggs
- 1/2 cup sugar
- 1/4 cup water
- 1/4 cup vinegar

1. In a skillet, cook the bacon over medium heat until browned and crisp. **Be sure to wash your hands after handling the raw bacon.** After bacon is browned and crisp remove from the pan and set aside. Once the bacon has cooled, crumble into small pieces. **Wash hands again before handling the greens.**
2. **Place the mixed salad greens into a colander. Run cold water over them while rubbing gently with your finger tips. Once clean, dry green leaves using a clean paper towel.**
3. Remove the outer skin of the onion. **Hold tomato, onion and cucumber under cold running water. Rub with both palms while turning continuously. Once clean, wipe dry with a clean paper towel. Using your produce cutting board, cut the tomato into wedges and slice the onion and cucumber as desired.**
4. Break eggs into a clean microwave-safe bowl. **Be sure to wash your hands after handling the raw eggs.**



5. Mix the sugar and water into the eggs and microwave, uncovered, on high for 1 minute. **Stir in vinegar and cook until your cooking thermometer reads 160°F (about 1 to 1 1/2 minutes).**
6. In a large bowl, assemble the salad just before serving. Add mixed greens, onion, bacon, tomato, and cucumbers. Then gently drizzle dressing over the top of the salad and toss to coat. Place remaining dressing in a small pitcher for diners to add more as desired. Serve immediately.

### *Additional Food Safety Notes Related To This Recipe*

- Older adults, people with weakened immune systems, and people with chronic illnesses need to cook eggs until both the yolks and whites are solid or until the cooking thermometer reads 160°F.
- The egg dressing has a recommended storage time of 3 -5 days in the refrigerator. Be sure to store the dressing in a clean, airtight storage container. Do not forget to label the container with the name and date.
- Bagged mixed salad greens still need to be washed under cold water while rubbing with the tip of fingers.
- When shopping in the grocery store, bacon, eggs, and fresh produce should be the last items to go into your cart. Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.

### Recipe Source

<http://allrecipes.com/recipe/salad-with-egg-dressing/>