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Rating5(291)CommentsRead commentsThis super-summery salad is all about big, bold bites juicy tomatoes, sweet corn, creamy avocado and crispy bacon. Its tossed with nothing more than a generous squeeze of lime and a little reserved bacon fat for extra richness and smokiness. Plenty of cilantro (or another herb of your choice) keeps it fresh. Its hearty enough to be dinner, but also plays well with anything grilled, roasted or just eaten outdoors. Some thick toast on the side could make this a full meal.Bacon Large1meat2small avocados1ounces fresh tomatoesSalt and pepper1 cup fresh corn kernels (from about 2 ears of corn)Roughly chopped cilantro, to tasteAdd ingredients to Grocery ListIngredient Substitution GuidePlace the bacon in a large skillet, turn the heat to medium and cook, turning occasionally, until golden brown and crisp, about 8 minutes, then transfer to a paper towel-lined plate. Keep the rendered bacon fat. Finely grate the limes zest and set aside.Halve and pit each avocado, then cut each half in half again to create quarters. Remove the skin and place the avocado pieces on a serving platter. Cut the tomatoes into large bite-size pieces (halves or wedges) and arrange on the platter, then cut the lime in half and juice one half over everything. Season with salt and pepper.To a large bowl, add the bacon, breaking it into smaller pieces. Add the corn, cilantro, reserved lime zest, 2 tablespoons of the reserved bacon fat and the juice of the remaining lime to the bowl. Season with salt and pepper to taste, toss and spoon over the tomatoes and avocados.Private NotesLeave a Private Comment on this recipe and see it here.Should the corn be cooked first?Is the corn really completely uncooked? I love this one - quality ingredients matter here - no canned or frozen corn. I've also subbed cilantro for basil with incredible results, and subbed olive oil and balsamic for lime. Boy howdy hot dog, its good.Very fun recipe, we loved it! Grill was already fired up, so I put the corn over indirect heat for a few minutes which added a subtle but lovely charred flavor made this tonight and stayed with the recipe except used basil vs cilantro. Excellent! My practice... follow the recipe first time thru then make modifications as necessary. This one is great as written!! Really delicious! It obviously doesnt keep very well because of the avocado. I doubled the recipe for a small party and everyone loved it.Private comments are only visible to you. Fresh, crisp, and with just the right amount of savory crunch, our kohlrabi salad with crispy bacon is more than just a side dish. If your mouth is watering, we've done our job of communication just how darn good this salad really is. So good in fact, that it may just become the centerpiece of your next meal. Try it out today! Kohlrabi is a regular on my plate. Every time I stroll through the supermarket and see that the small green on sale, Im ridiculously overjoyed. Whoosh, just like that, a few kohlrabi heads are dunked into my shopping cart. These little green dudes really do have a hidden superpower, they are absolutely brimming with all sorts of fantastic nutrients. From vitamin C and potassium to fiber, everything is there. With a serving of kohlrabi, youre doing yourself some good from the inside out. And the vegetable has hardly any calories. It really is something to behold. Personally, I love kohlrabi with a simple creamy herb sauce. And even if its hard for me to get sick of it, a little variety doesnt hurt every now and then. In this salad recipe, the healthy veg will get an enticing flavor boost by combining it with apple, onion, parsley, crispy bacon, and a tangy honey-mustard dressing. Despite all the moving parts, this salad is relatively easy and quick to make too. Begin by simply grating the kohlrabi and the apple finely with a grater. Slice the onion into rings and chip the parsley finely, then set all the aforementioned ingredients in a large bowl. Now all you have to do is fry some bacon until crispy and let it cool. Meanwhile, you can make the dressing by mixing olive oil, apple cider vinegar, mustard, honey, salt, and pepper. Pour it over the salad and give it a good toss! Now crumble and sprinkle the crispy bacon on top. Your kohlrabi salad with crispy bacon is ready to be enjoyed! Want even more oomph to your salad? A few toasted sesame seeds make an excellently textured and aromatic topping, while a little crumbled feta will bring a sharp tang. And for the dressing, you could try adapting it with yogurt and dill if you prefer your salads creamier. Its always good to get your veggies in, and we personally believe that salads can be a palate for painting many-a beautiful dish. Like for example, our peach, huckleberry, and feta salad, raw zucchini salad, and classic chickpea salad with grilled chicken. Olivia 5-8 slices of bacon2 kohlrabi1 apple1 small red onion3 tsp apple cider vinegar3 tsp olive oil1 tsp honey1 tsp mustardsalt & pepper to tastefresh parsleyIn a pan, fry the bacon over medium heat until crispy. Then let it drain and cool on paper towels.Peel the kohlrabi and the apple. Using a grater, grate both into thin strips or dice everything into small cubes. Peel the onion and cut into thin rings. Place everything into a large bowl.Wash and dry the parsley, then finely chop it.In a small bowl or dressing shaker, combine the apple cider vinegar, olive oil, honey, mustard, and parsley to make a dressing. Season the mixture with salt and pepper to taste.Pour the dressing over the kohlrabi salad and mix well. Crumble and then sprinkle the bacon over the salad. Enjoy! Crisp weeknight meals demand a hearty bacon salad that brings unexpected excitement to your dinner table. Some nights call for something simple yet wildly delicious.Smoky bacon pieces create magical moments of crunch and flavor across fresh greens.Leafy vegetables find their perfect companion in these crispy, salty morsals.Quick preparation means you can have an elegant dish ready in minutes.Regional ingredients like sharp cheddar or creamy avocado can enhance this classic combination.Jump into a meal that promises satisfaction with every single bite.Why Bacon Salad Is A Must-TrySavor Quick Flavor Explosion: This bacon salad delivers maximum taste with minimal effort, combining crispy bacon, fresh vegetables, and a tangy homemade dressing that transforms simple ingredients into a mouthwatering meal in just minutes.Master Effortless Cooking Technique: Perfect for home cooks of all skill levels, the recipe requires basic kitchen skills like crisping bacon, whisking dressing, and chopping vegetables, making it an approachable yet impressive dish anyone can confidently prepare.Customize Your Culinary Creation: Incredibly versatile salad allows easy ingredient swaps or additions swap greens, add different proteins, or adjust dressing sweetness to match personal preferences and dietary needs without compromising deliciousness.Celebrate Comfort Food Reinvented: Takes classic bacon and transforms it into a lighter, fresher dining experience that satisfies comfort food cravings while providing a nutritious meal packed with protein, vegetables, and vibrant flavors.What Goes Into Bacon SaladProtein Base:Bacon: Crispy, salty meat that adds crunch and rich flavor to the salad. Choose thick-cut or applewood-smoked for extra depth.Eggs: Provides additional protein and creamy texture. Hard-boiled eggs work best for this salad.Fresh Produce:Mixed Greens: Spinach: Provides a nutritious base with varied textures and colors. Choose fresh, crisp greens for best results.Red Onion: Adds sharp, tangy flavor and crisp bite. Thinly sliced for better distribution.Tomatoes: Brings freshness and juicy sweetness. Cherry or roma tomatoes recommended.Cucumber: Offers cool, crisp contrast to warm bacon. English or regular cucumbers work well.Dressing and Seasonings:Bacon Drippings: Creates a rich, authentic base for the dressing. Flavor carrier with deep umami notes.Vinegar: Provides acidic balance to the rich bacon. Apple cider or white wine vinegar suggested.Mustard: Adds tangy depth and helps emulsify the dressing. Dijon style preferred.Honey: Balances acidity with subtle sweetness. Local honey recommended.Salt, Black Pepper: Essential seasonings for enhancing overall flavor profile.Cheese (Optional): Adds creamy, salty element. Goat or feta cheese work nicely.How To Make Bacon Salad In MinutesStep 1: Fry Bacon to PerfectionHeat a skillet over medium flame. Lay bacon strips flat, allowing them to sizzle and transform into golden, crunchy delights. Once they reach peak crispiness, transfer to paper towels to remove excess grease. Let the bacon cool, then crumble into bite-sized pieces. Carefully save the delicious bacon drippings for an amazing dressing.Step 2: Whip Up Flavor-Packed DressingGrab a small mixing bowl and combine:Bacon drippingsTangy vinegarZesty mustardSweet honeyPinch of saltFreshly ground black pepperWhisk these ingredients until they create a smooth, mouthwatering blend that will make your taste buds dance.Step 3: Prepare Fresh Salad BaseIn a large serving bowl, toss together:Crisp mixed greensSliced red onionJuicy tomatoesCrunchy cucumberCrumbled cheese (optional)Soft-boiled or chopped eggsStep 4: Bring It All TogetherScatter the crumbled bacon generously over the salad. Drizzle the homemade dressing, and gently toss to combine. Enjoy! Step 5: Serve and Enjoy ImmediatelyPlate the salad right away while the bacon is still warm and the dressing is fresh. Watch as everyones eyes light up with excitement over this incredible dish! Pro Tip: For maximum flavor, serve the salad moments after dressing to keep everything wonderfully crisp and delicious.Helpful Bacon Salad Tips To KnowCrisp Bacon Perfectly: Use a skillet with even heat to achieve uniformly crispy bacon without burning. Let bacon cool completely on paper towels to maintain maximum crunchiness.Create Balanced Dressing: Whisk bacon drippings with vinegar and honey to balance richness and tanginess. Adjust seasoning gradually to prevent over-salting.Customize Salad Variations: Swap greens for kale or spinach for different nutritional profiles. Replace cheese with dairy-free alternatives for vegan-friendly options.Control Temperature Timing: Serve salad immediately after dressing to maintain leaf crispness and bacon warmth. Keep ingredients slightly chilled before combining for refreshing texture.Prep Ahead Smartly: Cook bacon and chop vegetables in advance, storing separately to maintain freshness. Prepare dressing separately and add just before serving to prevent wilting.How To Store Bacon Salad The Right WayRefrigerate leftover salad in an airtight container for up to 2 days, keeping bacon and greens separate to maintain crispness.Crumbled bacon stores perfectly in a sealed container in the refrigerator for 3-4 days, ensuring you can quickly add crunch to future salads.Dressing keeps well in a glass jar with a tight lid for 5-7 days when stored in the refrigerator, allowing you to prepare ahead and save time.Avoid mixing all ingredients beforehand, as fresh greens and crispy bacon provide the best texture and flavor when combined just before serving.Perfect Matches For Bacon SaladsSpicy Smoky Bourbon: Pair this crispy bacon salad with a smooth, smoky bourbon like Woodford Reserve. The whiskey's rich caramel notes complement the bacon's salty crunch and cut through the salad's creamy elements.Crunch with Craft Beer: Choose a hoppy IPA or amber ale that matches the salad's bold bacon flavor. The beer's bitterness balances the richness of the bacon and cheese, creating a delightful taste experience.Toast Crusty Sourdough: Serve alongside warm, tangy sourdough bread to add texture and soak up the delicious bacon drippings. The bread's slight sourness enhances the salad's savory profile and provides a satisfying accompaniment.Zesty with Chardonnay: Select a lightly oaked Chardonnay that brings buttery undertones to match the bacon's richness. Its crisp acidity cuts through the salad's heavier ingredients, creating a refreshing balance.Try These Bacon Salad VariationsSmoky Southwest Bacon Salad: Add grilled corn, black beans, and jalapeos for a spicy southwestern kick. Replace vinegar with lime juice and include chopped cilantro for extra flavor.Mediterranean Bacon Fusion: Incorporate kalamata olives, crumbled feta cheese, and roasted red peppers. Swap honey with oregano and use red wine vinegar for a Mediterranean touch.Autumn Harvest Bacon Salad: Mix in roasted butternut squash, candied pecans, and dried cranberries. Replace regular vinegar with apple cider vinegar and add a hint of maple syrup to the dressing.Green Power Bacon Salad: Include kale, spinach, and arugula as base greens. Add roasted pumpkin seeds, avocado slices, and use a lighter mustard vinaigrette for a nutrient-packed version.Questions About Bacon Salad? Read ThisWhy use bacon drippings in the dressing? Bacon drippings add a rich, smoky flavor that enhances the entire salad, giving it a deeper and more complex taste profile than standard vinaigrettes.Can I make this salad ahead of time? While best served immediately, you can prep ingredients separately and combine just before serving to maintain crispness and prevent soggy greens.What type of greens work best for this salad? Mixed spring greens, baby spinach, or romaine lettuce are excellent choices that complement the bacon's strong flavor and provide a fresh base.Is this salad considered a complete meal? This bacon salad can be a substantial meal with protein from eggs and bacon, vegetables for nutrients, and cheese for extra richness, making it a balanced dish.Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon Mediterranean Bacon Salad: A perfect blend of crispy and fresh flavors, harmonizing salty bacon with zesty Mediterranean vegetables. Delightful ingredients create a mouthwatering experience youll crave again and again. Render the bacon in a skillet over medium heat, allowing it to transform into crisp, golden fragments. Once achieved, transfer the strips to absorbent paper towels to eliminate excess grease. Carefully preserve 3 tablespoons of the rendered bacon drippings for creating a robust, flavor-packed dressing.Crumble the cooled bacon into rustic pieces, ensuring varied texture and maximum flavor distribution.Craft the dressing by whisking together the reserved bacon drippings, tangy vinegar, robust mustard, golden honey, and seasoning until a harmonious emulsion forms.Prepare the salad foundation by layering fresh, crisp greens in a spacious mixing vessel.Introduce complementary ingredients: sliced red onion, juicy tomatoes, crisp cucumber, optional cheese crumbles, and delicately prepared eggs.Cascade the crumbled bacon across the salads surface, creating an appetizing visual and flavor gradient.Drizzle the vibrant dressing over the assembled ingredients, using a gentle tossing technique to ensure even coating without bruising delicate components.Serve immediately to capture the optimal temperature and textural harmony, with bacon still warm and greens maintaining their pristine crispness. Swap bacon for turkey bacon or tempeh bacon to create a lighter, healthier version suitable for those watching fat intake.Use vegan cheese alternatives like nutritional yeast or cashew cheese to make the salad dairy-free and plant-based.Reduce vinegar amount if you prefer a milder dressing, or add a touch of maple syrup for a subtle sweetness that balances the tang.Toast the bacon crumbles briefly before sprinkling to enhance their crispness and release additional smoky flavors, creating a more complex taste profile. Prep Time: 10 minutesCook Time: 10 minutesCategory: Lunch, Appetizer, SnacksMethod: FryingCuisine: American Serving Size: 4 Calories: 300 Sugar: 2 g Sodium: 600 mg Fat: 24 g Saturated Fat: 8 g Unsaturated Fat: 12 g Trans Fat: 0 g Carbohydrates: 10 g Fiber: 3 g Protein: 12 g Cholesterol: 180 mg Theres just something about a classic crunchy bacon potato salad that feels like summer has arrived. Tender potatoes tossed with crispy bacon, fresh herbs, and a creamy, tangy dressing make this dish a standout at any gathering. Whether youre serving it alongside burgers, ribs, or fried chicken, this easy recipe brings comfort and bold flavor to every bite. Prep TimeCook/Cool/Refrigerate TimeServingsPrep Level0 minutes30 minutes/20 minutes/1 hour6-8beginner + Gather your ingredients. Fill a large pot with water and add about two tablespoons of salt.Peel and cube the potatoes.Add them to the salted water and cook over medium heat for about 20 minutes, or until tender. While the potatoes are cooking, add onions, celery, mayonnaise, mustard, salt, pepper, paprika, and of the bacon pieces to the bowl.Carefully mix everything together, trying not to break up the potatoes. Refrigerate the potato salad for at least an hour.When its ready to serve, top with the remaining bacon and enjoy! Crunchy bacon potato salad is a classic recipe with potatoes, eggs, bacon, celery, mayo, and Miracle Whip for a delicious summer side dish. 4 cups cubed peeled potatoes about 4-5 potatoes3 hard-boiled large eggs diced1 rib celery thinly sliced cup finely chopped onion cup mayonnaise cup Miracle Whip1 teaspoon ground mustard teaspoon black pepper1 teaspoon paprika teaspoon celery salt8 slices bacon cooked and crumbledGreen onions OPTIONALFill a large pot with water and add about two tablespoons of salt. Peel and cube the potatoes. Add them to the salted water and cook on medium heat for about 20 minutes until tender.While cooking the potatoes, grab a small pot, place the eggs in it, and cover with water. Heat the water and eggs on medium heat until the water comes to a boil. Turn off the heat, cover the pot, and let the eggs sit for 15 minutes in the water.While the potatoes and eggs are cooking, cut your celery and onions into small pieces.When potatoes are tender, drain them and add them to a large mixing bowl, and allow them to cool to room temperature. Run cold water over the eggs while they are still in the pan. When the eggs are cool enough to handle, remove the egg shells and dice the eggs into small pieces. Add the eggs to the potatoes.While potatoes and eggs are cooling, cook the bacon until crisp and crumble into pieces. Set aside. When potatoes and eggs are cooled, add onions, celery, mayonnaise, mustard, salt, pepper, paprika and of the bacon pieces. Carefully mix everything together, trying not to break up potatoes.Refrigerate Potato Salad for at least an hour. When ready to serve, top with the remaining bacon. Nutrition is approximate.Serving:1Calories:414kcalCarbohydrates:30gProtein:10gFat:29gSaturated Fat:11gMonounsaturated Fat:11gTrans Fat:0.1gCholesterol:111mgSodium:720mgPotassium:735mgFiber:4gSugar:4gVitaminA:355IUVitaminC:28mgCalcium:41mgIron:2mg Julie Pollitt Hi there! I'm Julie Pollitt from 'Back To My Southern Roots'. My love for cooking started way back on my grandparents' farm in Tennessee. Those sunny days, the smell of biscuits in the oven, and all the family fun really sparked my passion for cooking. On my blog, I share more than just recipes they're like stories from my life, full of Southern warmth and homey goodness. The best part? Whether you're just starting out or you're a kitchen pro, you'll find my recipes super easy to whip up. So, come on, pull up a chair, and let's make some delicious memories! This bacon salad is a tasty mix of crispy romaine, smoky bacon, juicy tomatoes, sharp red onions and creamy avocado, topped with tangy Gorgonzola or feta cheese. The homemade salad dressing, made with olive oil, red wine vinegar, Dijon mustard, garlic and a bit of sugar, ties it all together. Coating the avocado in lemon juice keeps it fresh and adds a zesty kick. Perfect for a light lunch or as a side dish at barbecues or picnics, this bacon and salad recipe is quick to make and full of flavor.Ingredients for Bacon SaladDressing:Extra virgin olive oil For use high-quality extra virgin olive oil for a silky, rich texture with a mild, fruity taste. Olive oil is probably one of the most significant ingredients in this dressing recipe, so go for a good one!Red wine vinegar The acidity of red wine vinegar balances the richness of the dressing, adding a tangy kick. Celery salt Adds a subtle, earthy flavor. Sugar A little bit of sugar balances the tangy vinegar and mustard in the dressing.Garlic Minced garlic gives the dressing a robust, savory flavor.Dijon mustard Dijon mustard gives the dressing a subtle sharpness. Increasing the amount of mustard will enhance the tangy flavor.Salad:Romaine The base of this salad is crisp and leafy romaine lettuce. You can also use other types of lettuce like butter lettuce for a softer texture or mixed greens for a variety of flavors and colors.Bacon Cooked and crumbled bacon is the star of this salad, with its smoky, savory crunch.Tomatoes: Roma or cherry tomatoes work well for their sweetness and firm texture.Onion: Red onion adds a sharp, tangy bite that contrasts beautifully with the other ingredients.Avocados: Choose ripe avocados with dark skin and flesh that feels soft but not mushy. If you bought an underripe fruit, there are some ways to quickly ripen an avocado. You can use frozen avocado instead of fresh, but just know that you will lose some of the creamy texture you get from fresh avocados.Lemon juice We recommend using fresh lemon juice for this recipe, but bottled will work in a pinch.Cheese: Choose Gorgonzola for a stronger, more pungent taste, or feta for a milder, creamier option.DirectionsStep 1: Make the dressingChristine Ma for Taste of HomePlace the olive oil, red wine vinegar, sugar, garlic, salt and Dijon mustard in a jar with a tight-fitting lid, then shake it well until blended. Refrigerate the dressing until serving.Step 2: Make the saladChristine Ma for Taste of HomeIn a large bowl, combine the romaine, bacon, tomatoes and onion. Toss the avocados with lemon juice and add them to the salad. Sprinkle with cheese. Before serving, add the dressing, shaking the jar to blend again if needed.Christine Ma for Taste of HomeBacon Salad VariationsMake it Southwestern Style: Incorporate black beans and corn into the salad, and a sprinkle of cumin in the dressing. For a Southwestern twist. Top it with tortilla strips for added crunch.Pile on the protein: Add grilled or shredded chicken, sliced steak, tofu or grilled fish for extra protein, making it a more filling main dish.Keto-Friendly: Skip the tomatoes and onions, and add extra avocado and cheese to keep it low-carb while still delicious.How to Store Bacon SaladThe best way to store bacon salad is to keep the ingredients separate until you're ready to serve. If the salad is already mixed, store it in an airtight container in the refrigerator and consume it within a day to enjoy optimal freshness.Can you make bacon salad ahead of time?Of course! Make this bacon salad ahead of time by prepping the ingredients separately. Chop the romaine, cook and crumble the bacon, and prepare the tomatoes and red onion, then store each ingredient in separate airtight containers in the refrigerator. Mix the dressing and keep it in a jar with a tight-fitting lid. Assemble the salad just before serving to ensure the best texture and flavor.Bacon Salad TipsChristine Ma for Taste of HomeHow do I keep the avocado from turning brown?To keep the avocado from turning brown, toss the avocado cubes in lemon juice or lime juice. The citric acid in the juice helps prevent oxidation, which is what causes the avocado to brown. Make sure the avocado is well-coated with the juice and store it in an airtight container if youre preparing it ahead of time. This method will keep the avocado looking fresh and vibrant longer.What can I use instead of bacon in this salad recipe?If youre looking for alternatives to bacon in your bacon salad, there are several delicious options to try. Turkey Bacon is a leaner choice that still delivers a smoky flavor and crispy texture. For an Italian twist, use pancetta or crispy prosciutto, both of which offer a similar savory taste. Vegetarian options include plant-based bacon substitutes, smoked tofu cubes or tempeh bacon, each providing a satisfying protein boost and a hint of smokiness. Additionally, thinly sliced mushrooms, such as shiitake or portobello, can be marinated and baked until crispy to add a savory, umami flavor that mimics the taste and texture of bacon.What can I serve with bacon avocado salad?This bacon salad pairs well with grilled chicken, steak or fish for a balanced meal. It complements pasta dishes like spaghetti carbonara or penne Alfredo. For a lighter option, serve it with vegetable soup or quiche. It also goes well with crusty bread or garlic breadsticks and can be part of a larger spread with other salads and appetizers. Skip to content Not much to tell! I'm a South African living in London, mother of four ranging from 25 to 9. I am desperately trying to get my children's stories published - anyone out there interested? Until my ship sails in, I cook, eat everything and anything, and then diet like mad. I love experimenting with new recipes and I absolutely hate spoilt kids who visit and say "what is THIS?" and push it away without trying. My favourite cookbook is Mrs Beeton's family cookbook, 1994 edition. We all know that crispy bacon is superior in every possible way, so what's the best way to make sure you have perfectly crispy bacon every time? We spoke with experts for four different methods, including the oven, stovetop, microwave, and air fryer. They shared what they like about each method and when to use each one for best results.Ashley Lonsdale, chef-in-residence at ButcherBox, a meat delivery subscription serviceChris Matterna, chef and culinary innovation and sales lead at North Country Smokehouse, a family-owned artisanal smokehouse This is our favorite method to achieve crispy bacon; there are several benefits to cooking bacon in the oven. "There's no need to babysit the pan like you do when you fry bacon on the stovetop," says Ashley Lonsdale, chef-in-residence at ButcherBox. There is less to clean up because the oven method is much cleaner than frying on the stovetop; there's less splatter from frying the grease, and no need to worry about the stovetop and countertop being covered in tiny pools of oil. Cooking it in the oven means you can cook more bacon at one time and to the same level of doneness in the same amount of time Because the bacon cooks in a single layer on a baking sheet, each piece gets cooked efficiently and evenly. Oven baking ensures that every slice of bacon receives consistent heat distribution, resulting in even cooking throughout, says Chris Matterna, chef and culinary innovation and sales lead at North Country Smokehouse. "This means no more burnt edges and undercooked centers." The most essential equipment for cooking bacon in the oven is a nonstick rimmed baking sheet. We like to place a wire rack on the baking sheet so that air circulates above and below the bacon, helping it to crisp up from all sides and allowing the grease to drip down onto the baking pan. If you dont have a wire rack that fits into your baking sheet, use parchment paper instead. The bacon sits on the parchment paper and cooks in its own fat, which creates very crispy bacon. Preheat the oven to 375°F. Line a plate with paper towels.Prepare the bacon with paper towels:Prep a frying pan on the stovetop:Prep a large skillet on the stovetop: Lay the bacon in a single layer; do not overlap the slices.Bake until the bacon is crisped and browned on all sides, 15 to 20 minutes. Check halfway through cooking, rotating the pan if any parts of the bacon are cooking faster than others. (Lonsdale recommends rotating the sheet every eight minutes to prevent hot spots and burnt bacon.)Transfer the bacon to the paper towel-lined plate and drain. Lonsdale recommends cooking the bacon until almost all the fat has been rendered out. Once the fat gets rendered out, the meat thats left behind will be crisped, browned, and less soggy than bacon which still has some fat within it. Frying bacon on the stovetop is a more hands-on process than cooking it in the oven. Matterna says his favorite part is the smell, which is much stronger than when you cook bacon in the ovenand can draw people into the kitchen. When you cook bacon in a skillet on the stovetop, you can control how dark and crunchy each strip gets. If you're feeding people who have different bacon preferencesmaybe someone who wants it gently cooked and someone else who only likes it extra darkthe skillet method allows you to cook bacon to a wide range of doneness. We recommend using a well-seasoned cast-iron skillet. It will provide a deep, crisp caramelization and prevent sticking. Plus, the rendered bacon grease helps season the skillet. If you dont have a cast-iron skillet, use a stainless steel skillet. It is more difficult to cook bacon in a stainless steel skillet than in a cast-iron skillet as bits tend to stick to the surface of the pan and break apart, no matter how much grease coats the bottom of the pan. The most important part of cooking bacon on the stovetop is managing the heat, says Matterna. Starting with a cold pan and using a low and slow cooking approach ensures each strip of bacon reaches the level of doneness you desire. The low temperature also helps prevent burning; bacon is thin so it tends to burn quickly. The skillet can quickly become too hot when you cook bacon, producing burnt edges with soggy centers. Remember to flip the bacon a few times to ensure even browning. Lay the bacon in an even layer in a cold cast-iron skillet. Do not crowd the panleave enough space between pieces to be able to flip the pieces. Turn the heat to medium-low, and let the bacon cook until it begins to brown to the desired doneness.Use tongs or a spatula to flip the bacon once or twice to make sure each strip is crispy and browned on both sides.Remove the cooked bacon and place on a paper towel-lined plate.Adding a drizzle of maple syrup as a glaze in the last few minutes of cooking gives the bacon a wonderful flavor and even more crispiness, says Lonsdale. The sugar in the syrup caramelizes and creates an incredibly crunchy texture. If you want speed and ease, the microwave is the way you should cook bacon. Unlike the stovetop method, the microwave is hands-off so you dont have to mind it while it cooks. Its also easy to cook a small amount of bacon in the microwave, and there's no need to worry about grease splattering all over the stovetop. However, you cant cook as much bacon at one time as you can with the skillet or stovetop method. If youre cooking a whole pack or several packs of bacon for a big brunch, the microwave is not the method to use. And the end result is not as crispy as bacon cooked on the stovetop or in the oven. Lonsdale says its hard to get crispy edges with the microwave. Line large dinner plate with paper towels.Arrange bacon on top of the paper towels in one single layer: Make sure the pieces don't overlap or touch one another.Place another layer of paper towels on top of the bacon.Microwave on high for one minute per slice. Air fryers are countertop convection ovens, which means air circulates quickly from all sides via a system of fans and thats a good thing when you cook bacon. The quick-moving hot air helps foods crisp up quickly and efficiently, and it can be a great way to cook extra-crispy bacon. On the downside, keep the size of your air fryer in mind. Most can only accommodate about four to six pieces of bacon, and you may need to cut the strips to fit inside your air fryer. Cut bacon to fit the basket of your air fryer. Each strip should be able to sit in the fryer in one even layer without being folded or overlapped.Line the basket or rack of air fryer with foil to catch grease drippings and prevent smoking.Air fry bacon at 375 degrees Fahrenheit for 5 to 9 minutes for thin-cut bacon or 10 to 12 minutes for thick-cut bacon. Whether you choose the oven method or the skillet method, cooking with hot oil is dangerous. Cook low and slow: On the stove, be mindful of splatter and keep the heat at a low, consistent temperature. Letting the pan get too hot creates smoke and splatter, which can burn your hands or arms, so always moderate your cooking temperature and use oven mitts. Keep others, especially children, away from the stove while the bacon is cooking. Use your overhead fan or vent hood to help disperse the smoke and oil.Watch out for grease: When cooking bacon in the oven, always use a rimmed baking sheet or a pan with a lip to prevent oil from dripping onto the heating element of your appliance. Dripping grease can cause an oven fire, so its vital to prevent any grease from dripping off your baking sheet.Cook to the proper temperature: Always make sure the bacon is fully cooked before serving it. Maintaining a low, slow temperature rather than cooking at high heat will ensure that the inside of the bacon is cooked at the same level as the outside and avoid any undercooked spots. We usually collect the bacon grease from the skillet or baking sheet and save it in a jar in the refrigerator so we can use it for cooking. If you dont want to use the bacon grease, never dump cooking oil down the drain as this can lead to sewer backups. According to the New York City Department of Environmental Protection, dispose of bacon grease with your regular garbage. A recipe allowed in a dairy free / gluten free / low carb / nut free diet. A nice, fresh salad is always something good to have but lets face it! Some crispy bacon definitely wont hurt! Fry it until crispy, and use it as a topping for your salad. You will really feel an improvement! Calories: 326 kCal / serving 5 bacon 1 lettuce 10 cherry tomatoes1 zucchini avocado 3 tablespoons of olive oil 2 tablespoons of balsamic vinegar lemon salt 1 teaspoon mustard How to Make Crispy Bacon Salad Heat a skillet and start frying the bacon slices. Fry them until crisp.Chop the lettuce and slice the cherry tomatoes in halves.Dice the zucchini and avocado, and then chop the fried bacon.For the dressing, add the olive oil, balsamic vinegar, lemon juice, mustard, salt, and mix them all.Add all of the ingredients into a large salad bowl, pour dressing and stir. Give your lunch an upgrade with these incredible bacon salad recipes! They add crunch, flavor, and pizzazo to your lonely greens. If youre looking for salads packed with irresistible taste and texture, youre in for a treat. WANT TO SAVE THIS RECIPE?Enter your email below & we'll send it straight to your inbox. Theres nothing quite like crispy, salty bacon to take your pile of greens from meh to mmm. From the classic Cobb salad to unexpected twists, these recipes cant be topped. Grab a fork (and a slice of bacon), and lets get salad-ing! This salad features juicy apples, savory bacon, and tart cranberries. Its all nestled on top of a bed of fresh greens.But wait, theres more! The star of the show is the Honey Dijon dressing. It brings everything together in a sweet and tangy embrace. The flavors in this salad work together like a well-oiled machine. They balance each other out in the most delightful way. This salad from the Queen of Southern cooking is bound to knock your socks off. The flavors in this bad boy work together like a dream team. The sweetness of raisins pairs perfectly with the saltiness of the bacon. And the tanginess of the dressing ties it all together. Want to mix it up? Swap out the raisins for dried cranberries or use turkey bacon instead. This dish is a perfect blend of tangy, salty, and sweet flavors. The crispy bacon adds a savory punch. Plus, the peas bring a refreshing crunch to the mix. And lets not forget about the creamy dressing tying it all together. Try this salad in a lettuce wrap. It also makes the perfect BBQ side dish. This salad is tossed together with a Balsamic Dijon vinaigrette. Its a true flavor explosion! Theres something about spinach and bacon no one can resist. Theyre the ultimate dynamic duo in a salad. Add some grilled chicken or shrimp for a protein-packed lunch. This salad is the perfect accent to kales bitterness. This salad is topped off with the sweetness of maple candied walnuts. And the shaved Parmesan is the icing on the cake. This is the ultimate fall and winter salad. Its perfect for a light dinner or as a tempting side for your holiday table. This dish is such a delight. The smooth and creamy potatoes are perfectly complemented by the smoky and crispy bacon pieces. The tangy flavors of the red wine vinegar and mustard dressing will leave you speechless. The salads finished off with fresh parsley for a pop of color. This is one stunner of a side dish! If you havent tried bacon ranch pasta salad yet, dont waste any more time! The combination of salty bacon with the tang of ranch dressing will make you jump for joy. The pasta adds an element of comfort and texture to tie the everything together. This is the upgrade you never knew pasta could be. BLT salad has all the classic flavors you love in a healthier and more creative package. The crispy bacon, juicy tomato, and crunchy lettuce all come together deliciously in every bite.Plus, the creamy dressing takes it up a notch. It adds a smooth and tangy twist. Once you try this salad, you might never go back to the sandwich again. This sweet corn salad with bacon takes you on a flavor adventure like no other. The sweetness of the corn coupled with the saltiness of the bacon creates a perfect flavor balance. Its nothing short of addictive. But, wait, it gets better! The addition of red onion and mayo rounds out the dish with a nice crunch and creaminess. Dont let the simplicity of the name fool you. This salad packs a real flavor punch. The smoky bacon, juicy chicken, and creamy ranch dressing are a match made in salad heaven.Throw in any veggies you like for some added crunch and nutrition. Sweet honey and savory garlic shrimp are the base of this dish. The corn and creamy avocado add texture and balance to the plate.But lets face it, everything is better with bacon.Its what truly makes this salad shine. Serve it over a bed of rice or quinoa for a more filling meal. This dish is a delightful medley of flavors. I'll have you doing a happy dance in your kitchen. The sizzling, smoky bacon adds a tantalizing crunch to the creamy macaroni. The fresh herbs bring a burst of aromatic goodness. Its a match made in foodie heaven! Pair it with your favorite grilled meats for a mouthwatering combination. This recipe takes everything you love about a bacon cheeseburger and packs it into a tempting salad. Its perfect for low-carb lifestyles! The salty bacon complements the savory beef. And the pickles add a much-needed zing to cut through all the richness. Dont even get me started on the cheese. Its the glue that holds everything together. This salad has it all. The salty, meaty goodness of bacon is mixed with the crispy, nutty flavor of cauliflower. Its all tossed in a tangy dressing. Its a true crowd-pleaser, perfect for any potluck or summer BBQ. Sink your teeth into a killer combo of flavors with this salmon BLT salad! The savory, buttery taste of the salmon meets the deliciousness of a classic sandwich. The crunch of the fresh lettuce pairs perfectly with the crispy bacon and juicy tomatoes. A little bit of mayo goes a long way. It adds a creamy twist to this dreamy dish. If you think salads are boring, youre been eating the wrong ones. Enter this bacon, spinach, and feta salad.This trio of tantalizing flavors is like a party in your mouth. The salty bacon perfectly accents the creamy feta, while the fresh spinach adds a delightful crunch. A spinach salad with warm bacon dressing? Now, were talking!The flavors in this recipe cant be topped. Spinach, shallots, and hard-boiled eggs are a trio fit for a king. But its the warm bacon dressing that takes this dish over the top. Its so good, youll want to eat it with a spoon. Trust me, this recipe is just as addictive as the name implies. Imagine juicy turkey mixed with creamy cheddar and crunchy green onions. A zesty Worcestershire ranch dressing gets drizzled over the top. The flavors are so perfectly balanced. You wont know whether to scarf it all down in one sitting or savor it each bite. A chef salad is a complete meal no one can resist. Theres lean protein from the turkey and crunch from the lettuce and croutons. Add in some bacon for a smoky, salty accent to the rest of the ingredients. Its a true delight! Add juicy cucumber or avocado to really elevate the texture game. This salad is also delicious with grilled chicken in lieu of turkey. Head to any classic American restaurant, and youll likely find a Cobb salad on the menu. Its a classic for a reason. With each bite, you experience the perfect balance of flavors. Crispy bacon, juicy chicken, plenty of aromatics, and sweet tomatoes, all sit on a bed of fresh greens. This salad is hearty and satisfying enough to be a meal on its own. Its perfect for those days when youre feeling too lazy to cook. This is the ultimate flavor trifecta to tantalize your tastebuds! Tomato, bacon, and green beans are magical together. Bring this salad to any party, and everyone will beg for the recipe. Its healthy, light, and delicious. On top of that, its a visual masterpiece, thanks to the beautiful colors! The wedge salad has been a steakhouse staple for years, and its easy to see why. Blue cheese, bacon, and iceberg lettuce are the most epic combination of flavors and textures. To impress your guests, serve it up at your next dinner party.They'll feel like theyre dining in a fancy restaurant! Lets talk about the ultimate breakfast power couple: bacon and eggs.It turns out they arent just for breakfast anymore. This bacon egg salad is delicious in a sandwich. Put a big scoop on top of your favorite greens for a low-carb option. Trust me, you wont regret trying this recipe. Its the lunchme hero we all deserve. These bacon salad recipes are full of texture and flavor. Each one packs so much goodness into one bowl! Honey Dijon Apple Bacon Cranberry Salad Paula Deens Broccoli Salad Best Bacon Pea Salad Spinach Bacon Salad with Maple Candied Walnuts Potato Salad with Bacon Bacon Ranch Pasta Salad BLT Salad Sweet Corn Salad with Bacon Chicken Bacon Ranch Salad Honey Garlic Shrimp, Corn, and Avocado Bacon Salad Herbed Bacon Macaroni Salad Bacon Cheeseburger Salad Bacon Cauliflower Salad Salmon BLT Salad Bacon, Spinach, and Feta Salad Spinach Salad with Warm Bacon Dressing Crack Turkey Salad Turkey Chef Salad Cobb Salad Tomato Bacon Green Bean Salad Classic Wedge Salad Bacon Egg Salad Select your favorite recipe. Organize all the required ingredients. Prep a bacon salad in 30 minutes or less!

Rating5(291)CommentsRead comments

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Finely grate the limes zest and set aside.Halve and pit each avocado, then cut each half in half again to create quarters. Remove the skin and place the avocado pieces on a serving platter. Cut the tomatoes into large bite-size pieces (halves or wedges) and arrange on the platter, then cut the lime in half and juice one half over everything. Season with salt and pepper.To a large bowl, add the bacon, breaking it into smaller pieces. Add the corn, cilantro, reserved lime zest, 2 tablespoons of the reserved bacon fat and the juice of the remaining lime to the bowl. Season with salt and pepper to taste, toss and spoon over the tomatoes and avocados.Private NotesLeave a Private Comment on this recipe and see it here.Should the corn be cooked first?Is the corn really completely uncooked? I love this one - quality ingredients matter here - no canned or frozen corn. I've also subbed cilantro for basil with incredible results, and subbed olive oil and balsamic for lime. Boy howdy hot dog, its good.Very fun recipe, we loved it! Grill was already fired up, so I put the corn over indirect heat for a few minutes which added a subtle but lovely charred flavor made this tonight and stayed with the recipe except used basil vs cilantro. Excellent! My practice... follow the recipe first time thru then make modifications as necessary. This one is great as written!! Really delicious! It obviously doesnt keep very well because of the avocado. I doubled the recipe for a small party and everyone loved it.Private comments are only visible to you. Fresh, crisp, and with just the right amount of savory crunch, our kohlrabi salad with crispy bacon is more than just a side dish. If your mouth is watering, we've done our job of communication just how darn good this salad really is. So good in fact, that it may just become the centerpiece of your next meal. Try it out today! Kohlrabi is a regular on my plate. Every time I stroll through the supermarket and see that the small green on sale, Im ridiculously overjoyed. Whoosh, just like that, a few kohlrabi heads are dunked into my shopping cart. These little green dudes really do have a hidden superpower, they are absolutely brimming with all sorts of fantastic nutrients. From vitamin C and potassium to fiber, everything is there. With a serving of kohlrabi, youre doing yourself some good from the inside out. And the vegetable has hardly any calories. It really is something to behold. Personally, I love kohlrabi with a simple creamy herb sauce. And even if its hard for me to get sick of it, a little variety doesnt hurt every now and then. In this salad recipe, the healthy veg will get an enticing flavor boost by combining it with apple, onion, parsley, crispy bacon, and a tangy honey-mustard dressing. Despite all the moving parts, this salad is relatively easy and quick to make too. Begin by simply grating the kohlrabi and the apple finely with a grater. Slice the onion into rings and chip the parsley finely, then set all the aforementioned ingredients in a large bowl. Now all you have to do is fry some bacon until crispy and let it cool. Meanwhile, you can make the dressing by mixing olive oil, apple cider vinegar, mustard, honey, salt, and pepper. Pour it over the salad and give it a good toss! Now crumble and sprinkle the crispy bacon on top. Your kohlrabi salad with crispy bacon is ready to be enjoyed! Want even more oomph to your salad? A few toasted sesame seeds make an excellently textured and aromatic topping, while a little crumbled feta will bring a sharp tang. And for the dressing, you could try adapting it with yogurt and dill if you prefer your salads creamier. Its always good to get your veggies in, and we personally believe that salads can be a palate for painting many-a beautiful dish. Like for example, our peach, huckleberry, and feta salad, raw zucchini salad, and classic chickpea salad with grilled chicken. Olivia 5-8 slices of bacon2 kohlrabi1 apple1 small red onion3 tsp apple cider vinegar3 tsp olive oil1 tsp honey1 tsp mustardsalt & pepper to tastefresh parsleyIn a pan, fry the bacon over medium heat until crispy. Then let it drain and cool on paper towels.Peel the kohlrabi and the apple. Using a grater, grate both into thin strips or dice everything into small cubes. Peel the onion and cut into thin rings. Place everything into a large bowl.Wash and dry the parsley, then finely chop it.In a small bowl or dressing shaker, combine the apple cider vinegar, olive oil, honey, mustard, and parsley to make a dressing. Season the mixture with salt and pepper to taste.Pour the dressing over the kohlrabi salad and mix well. Crumble and then sprinkle the bacon over the salad. Enjoy! Crisp weeknight meals demand a hearty bacon salad that brings unexpected excitement to your dinner table. Some nights call for something simple yet wildly delicious.Smoky bacon pieces create magical moments of crunch and flavor across fresh greens.Leafy vegetables find their perfect companion in these crispy, salty morsals.Quick preparation means you can have an elegant dish ready in minutes.Regional ingredients like sharp cheddar or creamy avocado can enhance this classic combination.Jump into a meal that promises satisfaction with every single bite.Why Bacon Salad Is A Must-TrySavor Quick Flavor Explosion: This bacon salad delivers maximum taste with minimal effort, combining crispy bacon, fresh vegetables, and a tangy homemade dressing that transforms simple ingredients into a mouthwatering meal in just minutes.Master Effortless Cooking Technique: Perfect for home cooks of all skill levels, the recipe requires basic kitchen skills like crisping bacon, whisking dressing, and chopping vegetables, making it an approachable yet impressive dish anyone can confidently prepare.Customize Your Culinary Creation: Incredibly versatile salad allows easy ingredient swaps or additions swap greens, add different proteins, or adjust dressing sweetness to match personal preferences and dietary needs without compromising deliciousness.Celebrate Comfort Food Reinvented: Takes classic bacon and transforms it into a lighter, fresher dining experience that satisfies comfort food cravings while providing a nutritious meal packed with protein, vegetables, and vibrant flavors.What Goes Into Bacon SaladProtein Base:Bacon: Crispy, salty meat that adds crunch and rich flavor to the salad. Choose thick-cut or applewood-smoked for extra depth.Eggs: Provides additional protein and creamy texture. Hard-boiled eggs work best for this salad.Fresh Produce:Mixed Greens: Spinach: Provides a nutritious base with varied textures and colors. Choose fresh, crisp greens for best results.Red Onion: Adds sharp, tangy flavor and crisp bite. Thinly sliced for better distribution.Tomatoes: Brings freshness and juicy sweetness. Cherry or roma tomatoes recommended.Cucumber: Offers cool, crisp contrast to warm bacon. English or regular cucumbers work well.Dressing and Seasonings:Bacon Drippings: Creates a rich, authentic base for the dressing. Flavor carrier with deep umami notes.Vinegar: Provides acidic balance to the rich bacon. Apple cider or white wine vinegar suggested.Mustard: Adds tangy depth and helps emulsify the dressing. Dijon style preferred.Honey: Balances acidity with subtle sweetness. Local honey recommended.Salt, Black Pepper: Essential seasonings for enhancing overall flavor profile.Cheese (Optional): Adds creamy, salty element. Goat or feta cheese work nicely.How To Make Bacon Salad In MinutesStep 1: Fry Bacon to PerfectionHeat a skillet over medium flame. Lay bacon strips flat, allowing them to sizzle and transform into golden, crunchy delights. Once they reach peak crispiness, transfer to paper towels to remove excess grease. Let the bacon cool, then crumble into bite-sized pieces. Carefully save the delicious bacon drippings for an amazing dressing.Step 2: Whip Up Flavor-Packed DressingGrab a small mixing bowl and combine:Bacon drippingsTangy vinegarZesty mustardSweet honeyPinch of saltFreshly ground black pepperWhisk these ingredients until they create a smooth, mouthwatering blend that will make your taste buds dance.Step 3: Prepare Fresh Salad BaseIn a large serving bowl, toss together:Crisp mixed greensSliced red onionJuicy tomatoesCrunchy cucumberCrumbled cheese (optional)Soft-boiled or chopped eggsStep 4: Bring It All TogetherScatter the crumbled bacon generously over the salad. Drizzle the homemade dressing, and gently toss to combine. Enjoy! Step 5: Serve and Enjoy ImmediatelyPlate the salad right away while the bacon is still warm and the dressing is fresh. Watch as everyones eyes light up with excitement over this incredible dish! Pro Tip: For maximum flavor, serve the salad moments after dressing to keep everything wonderfully crisp and delicious.Helpful Bacon Salad Tips To KnowCrisp Bacon Perfectly: Use a skillet with even heat to achieve uniformly crispy bacon without burning. Let bacon cool completely on paper towels to maintain maximum crunchiness.Create Balanced Dressing: Whisk bacon drippings with vinegar and honey to balance richness and tanginess. Adjust seasoning gradually to prevent over-salting.Customize Salad Variations: Swap greens for kale or spinach for different nutritional profiles. Replace cheese with dairy-free alternatives for vegan-friendly options.Control Temperature Timing: Serve salad immediately after dressing to maintain leaf crispness and bacon warmth. Keep ingredients slightly chilled before combining for refreshing texture.Prep Ahead Smartly: Cook bacon and chop vegetables in advance, storing separately to maintain freshness. Prepare dressing separately and add just before serving to prevent wilting.How To Store Bacon Salad The Right WayRefrigerate leftover salad in an airtight container for up to 2 days, keeping bacon and greens separate to maintain crispness.Crumbled bacon stores perfectly in a sealed container in the refrigerator for 3-4 days, ensuring you can quickly add crunch to future salads.Dressing keeps well in a glass jar with a tight lid for 5-7 days when stored in the refrigerator, allowing you to prepare ahead and save time.Avoid mixing all ingredients beforehand, as fresh greens and crispy bacon provide the best texture and flavor when combined just before serving.Perfect Matches For Bacon SaladsSpicy Smoky Bourbon: Pair this crispy bacon salad with a smooth, smoky bourbon like Woodford Reserve. The whiskey's rich caramel notes complement the bacon's salty crunch and cut through the salad's creamy elements.Crunch with Craft Beer: Choose a hoppy IPA or amber ale that matches the salad's bold bacon flavor. The beer's bitterness balances the richness of the bacon and cheese, creating a delightful taste experience.Toast Crusty Sourdough: Serve alongside warm, tangy sourdough bread to add texture and soak up the delicious bacon drippings. The bread's slight sourness enhances the salad's savory profile and provides a satisfying accompaniment.Zesty with Chardonnay: Select a lightly oaked Chardonnay that brings buttery undertones to match the bacon's richness. Its crisp acidity cuts through the salad's heavier ingredients, creating a refreshing balance.Try These Bacon Salad VariationsSmoky Southwest Bacon Salad: Add grilled corn, black beans, and jalapeos for a spicy southwestern kick. Replace vinegar with lime juice and include chopped cilantro for extra flavor.Mediterranean Bacon Fusion: Incorporate kalamata olives, crumbled feta cheese, and roasted red peppers. Swap honey with oregano and use red wine vinegar for a Mediterranean touch.Autumn Harvest Bacon Salad: Mix in roasted butternut squash, candied pecans, and dried cranberries. Replace regular vinegar with apple cider vinegar and add a hint of maple syrup to the dressing.Green Power Bacon Salad: Include kale, spinach, and arugula as base greens. Add roasted pumpkin seeds, avocado slices, and use a lighter mustard vinaigrette for a nutrient-packed version.Questions About Bacon Salad? Read ThisWhy use bacon drippings in the dressing? Bacon drippings add a rich, smoky flavor that enhances the entire salad, giving it a deeper and more complex taste profile than standard vinaigrettes.Can I make this salad ahead of time? While best served immediately, you can prep ingredients separately and combine just before serving to maintain crispness and prevent soggy greens.What type of greens work best for this salad? Mixed spring greens, baby spinach, or romaine lettuce are excellent choices that complement the bacon's strong flavor and provide a fresh base.Is this salad considered a complete meal? This bacon salad can be a substantial meal with protein from eggs and bacon, vegetables for nutrients, and cheese for extra richness, making it a balanced dish.Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon Mediterranean Bacon Salad: A perfect blend of crispy and fresh flavors, harmonizing salty bacon with zesty Mediterranean vegetables. Delightful ingredients create a mouthwatering experience youll crave again and again. Render the bacon in a skillet over medium heat, allowing it to transform into crisp, golden fragments. Once achieved, transfer the strips to absorbent paper towels to eliminate excess grease. Carefully preserve 3 tablespoons of the rendered bacon drippings for creating a robust, flavor-packed dressing.Crumble the cooled bacon into rustic pieces, ensuring varied texture and maximum flavor distribution.Craft the dressing by whisking together