Hot Bacon Dressing

Description

You can serve this over cucumbers, cabbage or baby spinach.



Summary

Yield: 8
Prep Time: 30 minutes
Category: Sauces
Cuisine: American

Ingredients

- 16 slice bacon cut into 1/2 inch pieces
- 1 cup sugar
- 3 tsp cornstarch
- 1/2 tsp salt
- 1/4 cup water
- 1/2 cup red wine vinegar or balsamic vinegar

Instructions

Place bacon in a large, deep skillet.

Cook over medium high heat until evenly brown. Save 2 TBsp of bacon grease. Drain, and set aside.

In a medium bowl, whisk together the sugar, cornstarch and salt, and slowly pour in water and vinegar, whisking constantly.

In a medium skillet, add the crumbled bacon and pour the vinegar mixture over it.

Cook over medium heat, stirring constantly, until mixture thickens.