



Apricot and Arugula Salad

with hot bacon dressing and candied cashews



by Shannon Vavich

Unbelievably delicious! An amazing combination of flavors!

1 box arugula (about six cups)
3-4 apricots, pitted and sliced

Hot dressing ingredients:

4 pieces bacon
2 tbsp apple cider vinegar
Pinch nutmeg
Pinch salt
Pinch pepper

Candied cashew ingredients:

1/2 cup cashews
1 tsp melted butter
1 tbsp sugar
1/2 tsp cinnamon

Dressing: Cut the bacon into approximately one inch pieces and fry on medium low heat to crisp the pieces and release the grease. Take the bits out of the pan and set on a clean towel or paper towel to drain. Let the grease in the pan cool to a warm temperature, then add the apple cider vinegar and let it sizzle for a few minutes to cook off the top bitter notes of the vinegar. Add a pinch of salt, pepper and nutmeg and set aside.

Candied Cashews: On a baking pan, combine the cashews, butter, sugar and cinnamon. Stir. Bake at 400 degrees (F) for about five minutes, or until lightly golden. Set aside to cool.

In a large bowl, toss the arugula with the warm bacon dressing. Turn out on a serving plate and arrange the apricots on the bed of arugula. Sprinkle the bacon bits over the arugula and apricots. Then arrange the candied cashews over the whole salad. Add a pinch of pepper and nutmeg at the very end.

Serve and enjoy!

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