
Hot Bacon Dressing

*Georgetowne Inn - Mount Washington, PA
Pittsburgh Chefs Cook Book - 1989*

Servings: 4

12 strips bacon, diced

1 medium onion

8 ounces cider vinegar

1/2 cup salad oil

1 cup granulated sugar

Brown the diced bacon in the skillet. Add the diced onion. Simmer for 2 minutes.

Add the cider vinegar, oil and sugar. Bring to a boil. Reduce until syrupy. Add any additional vinegar or sugar to taste.

Salads

Per Serving (excluding unknown items): 562 Calories; 37g Fat (57.1% calories from fat); 6g Protein; 56g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 305mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 7 Fat; 3 1/2 Other Carbohydrates.