

Grilled Peach Salad with Bacon Vinaigrette

Recipe adapted from Mark Mendez, Vera, Chicago



Yield: Yield: 4 servings

Cook Time: 25 minutes

DIRECTIONS

1. Make the vinaigrette: In a medium skillet set over medium heat, add the bacon and cook until crisp, stirring often, 4 to 5 minutes. Use a slotted spoon to transfer the bacon to a paper-towel-lined plate and set aside. Reduce the heat to medium-low and add the onion, cooking until translucent, about 10 minutes. Stir in the garlic and cook until lightly golden. Remove the skillet from the heat and stir in the vinegar. Set the skillet back over medium-low heat, add the crisp bacon and the grapeseed oil and return to a simmer, then pour into a large bowl to cool.
2. Grill the peaches: Rub the cut side of the peach halves with the oil. Set a grill pan over high heat until smoking, 2 to 3 minutes. Place the peaches cut side down and cook until caramelized and marked from the grill, about 8 minutes. Remove from the pan and set aside.
3. Make the salad: To the bowl with the vinaigrette, add the Romaine and gently toss to coat. Divide the Romaine among 4 plates, top each with a grilled peach half, and set a piece of cheese over each peach half.

INGREDIENTS

Vinaigrette

- 3 slices smoky bacon, finely chopped
- ½ small red onion, finely chopped
- 1 garlic clove, finely chopped
- 2 tablespoons sherry vinegar
- 2 tablespoons grapeseed oil

Salad

- 2 ripe peaches, halved and pitted
- ½ teaspoon grapeseed oil
- 1 head Romaine, roughly chopped, or Little Gem lettuce, leaves pulled apart
- 4 ounces Manchego cheese, sliced into 4 wedges