

# Frisée aux Lardons

*Serves 2:*

## Ingredients

1 small head frisée  
1/4 pound pancetta, in a thick slice  
1 large shallot minced  
1/4 cup red wine vinegar  
1 tablespoon dijon mustard  
2 teaspoons minced fresh tarragon  
2 slices sourdough or country bread, cut into 1/4 inch dice  
1/4 cup plus 2 tablespoons extra virgin olive oil  
1 tablespoon distilled white vinegar  
2 extra large eggs

## Preparation

Pull the leaves off core of frisée, tear into bite sized pieces, rinse and spin dry in a salad spinner. Buy a thick slice of pancetta and freeze for up to an hour before preparing to make it easier to dice. Chop into 3/4 inch long dice.

Preheat a dry, heavy skillet over medium high heat. Place pancetta in the pan and sauté, stirring often; cook for 8 to 10 minutes until golden brown. Remove bacon with a slotted spoon to a towel lined plate. With a spoon, scoop a tablespoon of fat from pan and reserve in a small bowl.

Lower heat to medium under same pan, and add minced shallot. Pour in vinegar and sizzle until vinegar is partially evaporated and shallot is translucent, 4 minutes. Using a spoon, remove shallot from pan and place in another small bowl.

Add 2 tablespoons olive oil to supplement fat in the pan. Raise heat back to medium high and add cubed bread to make croutons. Toss in the oil until golden brown and then drain on a towel lined plate.

Make dressing: add mustard, tarragon, kosher salt and freshly ground black pepper to reserved shallots. Drizzle in reserved fat from pan and whisk in 1/4 cup extra virgin olive oil to emulsify dressing. Taste and adjust seasoning if needed.

Fill a saucepan with water and bring to a low simmer.

Add 1 tablespoon distilled white vinegar.

Gently crack eggs into a small dish one at a time and slowly slip into the simmering water.

Cook for 3 minutes and remove with a slotted spoon, blotting any excess water with a towel.

Compose salad: portion frisée on plates, drizzle dressing over leaves and lightly toss.

Scatter croutons and pancetta lardons on top.

Place an egg in center of each salad, cracking fresh black pepper on top.

*passioneats* | 8.26.2011

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