



## Six Degrees of Barhyte Bacon Salad



- 8 – 12 pitted dates
- 1/4 toasted pine nuts
- 8 slices thin slice bacon (great with extra smoky flavor, if you can find it)
- 2 oz. high quality reggiano parmesan (at room temperature), crumbled or rough cut
- 8 cups greens (spring mix, Arugula)
- 1/3 c. Barhyte Balsamic and Basil Vinaigrette
- 1 Tbsp. Barhyte Dijon Mustard

Cook bacon in frying pan. Remove from pan and drain most of the grease, leaving a small coating and brown bits in the pan. Pour Barhyte Balsamic and Basil Vinaigrette into the pan with the bacon bits & some of the reserve grease. Add Barhyte Dijon and mix in with whisk, incorporating all the leftover brown bits. In the meantime, put greens in a large bowl. Pour warm dressing eight diced dates over salad, and toss together.

Slice remaining four dates almost all the way through, leaving attached at top, and “fan” the date for décor. To plate the dish, put lettuce mixture on plate. Crumble bacon over dish, and finish with fanned date and shaved or crumbled parmesan. Serves four.

