

January 18, 2022

BLAT Salad (Bacon, Lettuce, Avocado, Tomato)

What you'll need:

1 loaf ciabatta bread - torn into 1 inch pieces

3 tablespoons regular olive oil

salt

1 pound sliced bacon

3 tablespoons **infused** olive oil

3 tablespoons red wine vinegar

1 pound mixed heirloom tomatoes - thinly sliced or halved

2 heads romaine lettuce - roughly chopped

2 avocados - halved, pitted, peeled, and diced

ground black pepper

Heat oven to 375° F

Toss bread in regular olive oil and salt (to taste) until coated evenly. Spread out on large baking sheet and bake for about 10 minutes or until golden and crispy. Once it's done baking let it cool completely.

In a skillet over med-high heat cook as many bacon strips as will fit until they are crispy (about 6 minutes on each side). While bacon is cooking, cover a plate with paper towels for draining bacon once it's done. Once bacon has drained and cooled slightly, break into bite-sized pieces. Repeat until all the bacon is cooked and prepared.

Toss the bread with the infused oil and vinegar in a large bowl. Add bacon, tomatoes, lettuce, and avocados and toss to combine. Add salt and pepper to taste and serve immediately.

*authors note:

Instead of draining bacon on paper towels you can infuse the bacon fat with a couple pinches of decarboxylated kief and then toss the bread in the infused olive oil and infused bacon fat before toasting it in the oven.

Referenced from *Bong Appetit: mastering the art of cooking with weed*. 2018