



Wilted Dandelion Greens Salad with Wild Honey Dressing

- 3 strips bacon
- 1/2 pound young dandelion greens
- 2 Tablespoons pomegranate infused dried cranberries
- 1/4 cup roasted salted mixed nuts
- 1 small sweet red apple, cored; chopped
- 1 garlic clove, minced
- 2 Tablespoons apple cider or white wine vinegar
- 1 Tablespoon honey
- Salt and ground black pepper to taste

In small skillet, cook bacon strips until crisp; remove from skillet. When cool, break into small pieces.

Wash; trim dandelion green; cut into salad size pieces. Add cranberries, mixed nuts, and apple chunks. Set aside.

Add garlic to drippings in skillet; add vinegar, and honey; cook until warm. Season with salt and ground pepper to taste. Toss with dandelion green salad to coat. Add reserved bacon pieces. Serve warm.

Serves: 4

Inspired by: Emanuel May – “Voice of Wild Foods” Salad Group and
“The Forager’s Feast” by Leda Meredith

Cook’s Note: Use young dandelions that do not have blossoms for milder tasting greens. If the dandelion stems are long, trim them off. Toss the warm dressing with the salad right before serving.

About the Recipe: This salad deliciously coats young dandelion leaves with light bacon flavor. Juicy chunks of red apples and dried cranberries add a delightful sweet touch while lightly salted nuts provide a yummy crunch. This is one you need to try this spring.