

Pennsylvania Dutch Bacon Dressing

Madlyn A Haines - Allentown, PA

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Yield: 2 to 3 cups

2 slices bacon, cut up
1 egg
2 scant tablespoons flour
3 tablespoons sugar
2 teaspoons dry mustard
3 tablespoons cider vinegar
1/2 teaspoon salt
1 cup water

Preparation Time: 10 minutes**Cook Time: 2 minutes**

Brown the bacon bits in a one quart saucepan.

In a bowl, mix the egg, flour, sugar, dry mustard, vinegar and salt. Add the water and stir. Add the mixture to the bacon in the saucepan. Heat slowly to the boiling point, stirring constantly. Cook until thickened, about 1 minute.

Serve warm or cold over lettuce (or young, tender dandelion greens with hard-boiled eggs).

Per Serving (excluding unknown items): 1222 Calories; 14g Fat (10.8% calories from fat); 37g Protein; 232g Carbohydrate; 7g Dietary Fiber; 223mg Cholesterol; 1351mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Fat; 2 1/2 Other Carbohydrates.