



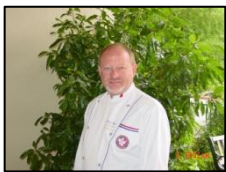
**Garden Hearts® Warm Bacon Salad**  
Yield: 8 servings

**INGREDIENTS**

- 4 Garden Hearts® Petite Romaine Hearts**
- 1 tablespoon sugar
- 3 tablespoons lemon juice
- 3 tablespoons ketchup
- 1/2 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 12 strips of thick-sliced, smoked bacon, cut into 1/2-inch pieces
- 1 medium-sized white onion, chopped
- 2 cloves garlic, minced
- 2 cups Toybox or other small tomatoes
- salt and pepper to taste

## METHOD

1. Cut one inch from the base of the Garden Hearts® and separate into individual leaves. Rinse well under cold running water; air dry completely and chill.
2. In a small mixing bowl, combine the sugar, lemon juice, ketchup, Worcestershire and mustard; set aside.
3. Place wok over high heat. Once the pan is very hot, add the bacon and cook until crisp. Remove wok from heat and lift bacon out with a slotted spoon. Remove drippings and reserve one cup.
4. Reheat wok to high, add the cup of reserved bacon drippings, onion and garlic and fry for 30 seconds. Add lemon juice mixture and bring to a quick boil.
5. Reserve about three to four dozen of the larger Garden Hearts® leaves for plate presentation, and chop the remainder into bite-size pieces.
6. Add the chopped romaine and tomatoes to the wok, toss quickly and pour the mixture into a large mixing bowl. Add bacon and toss. Season with salt and pepper to taste and serve immediately.
7. To plate, line each bowl with a fan of Garden Hearts® and add bacon salad mixture.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef  
Pebble Beach Resorts; Pebble Beach, CA**

**Chef's comment:** *"Garden Hearts® of Romaine are robust and hold up well for this tasty hot preparation."*



**For purchasing information, call 831-424-4864.  
For more information on our company and products, visit  
[www.boggiattoproduce.com](http://www.boggiattoproduce.com).**