

Divorce Salad Dressing

Author: submitted from someone at egullet.com



*Carolyn T's
Internet
Cookbook*

Servings: 36

Notes: Serve on a green salad that contains sturdy lettuce, like Romaine.

1. Fry the bacon until crisp and drain on paper towels. Crumble the bacon and reserve.
2. Mince up the green onion, including some of the dark green tops and set aside.
3. In a blender combine the anchovies, cream cheese, oil, vinegar and garlic. Puree until smooth. If mixture is too thick, add a tiny bit more oil. Pour the dressing into a refrigerator container and stir in the bacon and onions. Chill the dressing overnight to allow flavors to develop.

6 slices thick-sliced bacon, chopped
4 small anchovy fillets, drained
1/4 cup green onion, minced
8 ounces cream cheese, softened
1 cup vegetable oil
1/3 cup tarragon vinegar
3 cloves garlic, peeled, minced
Salt and pepper, to taste

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 90 Calories;
9g Fat (92.5% calories from fat); 1g Protein; trace
Carbohydrate; trace Dietary Fiber; 9mg Cholesterol;
69mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable;
2 Fat; 0 Other Carbohydrates.

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