SALAD

Frisée *Salad* *with Lardons and Garlic Croutons*

SERVES	PREP	COOK
8	15 minutes	20 minutes

Frisée aux lardons is one of the most iconic French bistro salads, and for good reason. Crisp, slightly bitter frisée gets tossed with salty lardons, garlicky croutons, and a tangy shallot vinaigrette made right in the bacon pan. It's the perfect bright, crunchy side to cut through the rich, luscious coq au vin.

INGREDIENTS

For the croutons

- 3 cups cubed day-old baguette or country bread (½-inch pieces)
- 2 tablespoons extra-virgin olive oil
- 1 garlic clove, finely grated
- ¼ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

For the salad

- 6 ounces thick-cut bacon or pancetta, cut into ¼-inch cubes
- 6 cups frisée, torn into bite-size pieces (1 large head)
- 4 cups butter lettuce, torn into bite-size pieces (1 head)
- 2 tablespoons finely chopped fresh chives

For the shallot vinaigrette

- 3 tablespoons extra-virgin olive oil
- ½ cup finely diced shallot (1 large shallot)
- 2 tablespoons sherry vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

METHOD

1. **Make the croutons.** Preheat the oven to 375°F. On a sheet pan, toss the bread with the olive oil, garlic, salt, and pepper and spread into a single layer. Bake, tossing halfway through, until golden and crisp, 10 to 12 minutes. Set aside.
2. **Crisp the lardons.** In a large skillet over medium heat, cook the bacon, stirring occasionally, until browned and crisp, 8 to 10 minutes. Using a slotted spoon, transfer to a paper towel–lined plate. Pour off all but 2 tablespoons of the fat from the skillet.
3. **Make the vinaigrette.** Reduce the heat to medium-low and add the olive oil and shallot to the skillet. Cook, stirring, until the shallot is softened, about 2 minutes. Remove from the heat and whisk in the vinegar, Dijon, honey, salt, and pepper, scraping up any browned bits from the bottom of the pan.
4. **Assemble.** Place the frisée and butter lettuce in a large serving bowl. Pour the vinaigrette over the greens and toss well. Scatter the lardons, croutons, and chives over the top and serve right away.

MAKE AHEAD

The croutons can be made up to 2 days ahead and stored in an airtight container at room temperature. The lardons and vinaigrette can be made up to 3 days ahead and refrigerated separately. The bacon fat in the vinaigrette will firm up in the fridge, so gently rewarm it in a small saucepan or the microwave just until it's pourable, then whisk well. Rewarm the lardons in a skillet for a minute or two to crisp them back up. Toss the salad just before serving.