



## BACON VINAIGRETTE

### INGREDIENTS

- 2 tbsp. Vinegar (we prefer sherry)
- 2 tbsp. Whole grain mustard
- 3 tbsp. Bacon fat, warm so it's liquefied
- 2 tbsp. Neutral oil (we like grapeseed)

### DIRECTIONS

1. Combine the bacon fat and oil in a small bowl.
  2. In another bowl, whisk together the vinegar and mustard. Then, while whisking, slowly drizzle in the combined oil and bacon fat. Store in a sealable jar at room temperature.
- \*Alternative method: Add all the ingredients into a squeeze bottle, eye balling the amounts. Then, shake the heck out of it!