

## Warm Sweet Bacon Dressing

*by Chef Brian Henry*

8 slices bacon  
1 cup white sugar  
2 teaspoons cornstarch  
One-quarter cup water  
One-half cup white vinegar

Place bacon in a large, deep skillet. Cook over medium high heat until the bacon evenly browns. Remove the bacon from the pan and chop it into small pieces. In a medium sized bowl, whisk together the sugar, cornstarch, water and vinegar. In a medium sized saucepan combine the bacon with the vinegar mixture. Cook over medium heat, stirring constantly, until mixture thickens. This recipe yields 1 ¼ cups of dressing.

If you are not counting calories or simply enjoy bacon like I do you can incorporate the leftover bacon grease into this recipe by simply adding it into the sauce pan while cooking the vinegar mixture.



CHEF BRIAN HENRY