



Olive on Tap Roasted Red Pepper and Bacon Salad with a Lambrusco / Balsamic Vinegar Dressing

INGREDIENTS: 1 14oz Jar Roasted Red Peppers....save liquid for later * Salt and pepper * 8 slices cooked streaky bacon...or more * 3 heads baby gem lettuce or 1 large cos lettuce * 1 Package mixed leaf, such as watercress, rocket or lamb's lettuce * 1 large Lemon zest * **Dressing:** * 1/2 Cup **Olive on Tap Lambrusco Vinegar** * 1/2 Cup **Olive on Tap Olive on Tap Tuscany Olive Oil** * 1/2 Cup **Olive on Tap 18yr Aged Golden Lemon Balsamic Vinegar** * 1/2 tsp salt * 1 small or 1/2 large garlic clove, peeled * 2 Large Tablespoons **Olive on Tap Olive Tapenade** * 2 Large Tablespoons **Olive on Tap Asiago Parmesan**

Remove the stem, then open the pepper and scrape out the seeds. Don't be tempted to rinse the peppers to remove the seeds as you will also wash away the flavor. Tear the peppers into strips, place in a bowl, season with salt and pepper and set aside. Lay the bacon on wire rack and place on top of a baking sheet. If you don't have a wire rack to use, then use a piece of baking paper underneath the bacon to stop it sticking. Roast for 10 – 12 minutes, until cooked and crispy, then remove and set aside. Trim the base of the baby gem, removing only the faintest edge. Separate all the leaves, rinse in a bowl of cold water, then dry. To make the dressing, chop the garlic with a little salt and then crush to form a fine paste. Place in a bowl or jar and add the vinegar, oil, salt, tapenade, Asiago parmesan cheese then place a lid on top & shake to mix well.