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[Home](#) > Wilted Dandelion Greens Salad



Wilted Dandelion Greens Salad

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Introduction:

If you've ever made a wilted spinach salad, this recipe will seem very familiar to you. The main difference is that dandelion greens are more bitter and will benefit from the addition of a sweetener of your choice to soften their bitterness.

Preparation:

Fry bacon bits in a skillet until they are crisp and have rendered all their fat. Pour off all but 1 tablespoon of the bacon drippings and return the skillet to the burner. Add onion and stir in the sugar and cider vinegar. Pour the hot dressing over the greens, tossing the greens so as to coat them with dressing. Add salt and pepper to taste. To make this recipe vegetarian, omit the bacon and prepare the dressing with oil.

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Crops:

[dandelion](#) [2]

Recipe Type:

[salads](#) [3]

Ingredients:

- 4 slices of bacon, chopped (optional)
- 1 small red onion, diced
- 1-2 tsp brown sugar or honey
- 2 tbsp cider vinegar
- 1 bunch dandelion greens, washed and dried, stems removed
- Salt and freshly ground black pepper, to taste

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[2] <http://kgi.org/crops/dandelion>

[3] <http://kgi.org/recipe-type/salads>