

THE CULINARY

Playground



Bibb Lettuce with Pancetta and Tarragon

serves 4

- 6 slices pancetta
- 1/4 cup Champagne vinegar
- 2 tablespoons honey
- 1 shallot, minced
- 1/4 cup olive oil
- 1 head Bibb lettuce, leaves torn
- 3 hard-boiled eggs, quartered
- 2 tablespoons chopped fresh tarragon

In skillet, cook pancetta over medium-high until crispy, 2 minutes per side; transfer to paper towels.

In same skillet, heat pancetta drippings, vinegar, honey and shallot, 3 minutes.

Off the heat, whisk in oil; season.

Arrange lettuce on platter; top with eggs, crumbled pancetta, dressing and tarragon.

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16 MANNING ST. DERRY, NH
www.culinary-playground.com