

St. Anselm's Iceberg Wedge Salad

Recipe from Joe Carroll

Adapted by Sam Sifton

YIELD 4 servings

TIME 30 minutes

This wedge salad, adorned with blue cheese and warm bacon vinaigrette, is served at the restaurant St. Anselm in Brooklyn. The revelatory vinaigrette is actually a roux made with bacon fat, then thinned with cider vinegar and water, a hit of sugar and another of Dijon mustard. It is superb, and it would not be out of place drizzled over grilled asparagus, accompanied by chopped hard-boiled eggs. —**Sam Sifton**

INGREDIENTS

FOR THE DRESSING:

6 ounces thick-cut bacon, cut into 1/2-inch pieces

2 tablespoons all-purpose flour

½ cup cider vinegar

1 tablespoon granulated sugar

1 tablespoon Dijon mustard

Kosher salt and cracked black pepper, to taste

FOR THE SALAD:

1 large head of iceberg lettuce, cut and cored into 4 wedges

4 ounces blue cheese, crumbled

¼ cup roughly chopped fresh parsley

PREPARATION

Step 1

In a large skillet set over medium heat, cook the bacon until crisp, approximately 8 to 10 minutes. Using tongs or a slotted spoon, remove the bacon to a plate lined with paper towels to drain. Pour off all but 1/4 cup of the bacon fat in the skillet.

Step 2

Lower the heat under the skillet, then stir in the flour and cook, stirring often with a spoon, until the flour is lightly browned, approximately 3 to 5 minutes. Add 1 1/2 cups water to the mixture, along with the vinegar, sugar and mustard, and allow to come to a simmer. Whisk the mixture frequently until the dressing is thick enough to resemble gravy and coat the back of a spoon, approximately 10 minutes. Season to taste with salt and pepper and remove from the heat.

Step 3

Put the iceberg wedges on plates. Drizzle with the warm dressing, and sprinkle with the bacon pieces, blue cheese and parsley. Serve immediately.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Adapted from “Feeding the Fire,” by Joe Carroll