

**The New York Times**

# Dining & Wine: Recipes

## Frisée aux Lardons (Curly Endive With Bacon and Egg)

**TOTAL TIME** About 30 minutes

### INGREDIENTS

4 handfuls tender, pale curly endive (about 10 ounces)  
6 ounces thick-cut bacon, sliced crosswise into 1/4-inch-thick lardons  
2 teaspoons Dijon mustard  
2 tablespoons sherry vinegar  
1/2 teaspoon finely grated garlic  
3 tablespoons extra virgin olive oil  
Salt and pepper  
4 eggs  
12 thin slices from a French baguette, lightly toasted and rubbed with a garlic clove

### PREPARATION

1. Wash and dry curly endive, place in a shallow salad bowl and refrigerate.
2. In a small skillet, simmer bacon for about 5 minutes in a small amount of water. Drain and dry skillet, then cook bacon over medium heat until lightly browned and crisp, but still a bit springy.
3. For the vinaigrette, whisk together mustard, vinegar and garlic. Whisk in olive oil. Season with salt and pepper.
4. Put a low-sided skillet on the stove and fill two-thirds with salted water. Bring to a gentle simmer. Crack each egg into a cup and carefully lower into the water. Poach eggs for 3 to 4 minutes, until whites have set and yolks are still soft. With a slotted spoon, remove to a towel-lined plate.
5. Lightly salt endive and toss with vinaigrette, coating well. Divide greens among 4 plates, place an egg in center of each, then add 3 croutons. Spoon warm lardons over salads. Shower with freshly ground black pepper and serve.

**YIELD** 4 servings