**Killed (“Kilt”) Lettuce**

**This is the traditional southern Appalachian term for Wilted Salad Greens**

**Great served with mashed potatoes or cauliflower, and hot cornbread.**

6 generous handfuls (about 12 cups) fresh leaf lettuce

(Choose any lettuce or tender spring greens like arugula, spinach, mizuna)

2 spring onions, sliced thinly

6 slices thick-sliced, applewood smoked bacon, cut into 1-inch pieces

¼ cup cider vinegar

1-2 teaspoons sugar

Salt and freshly ground black pepper to taste

Wash and dry the lettuce thoroughly. Place the lettuce and onions in a serving bowl.

Fry the bacon in a skillet over medium heat until crisp. Remove the bacon with a slotted spoon and let it drain on paper towels, leaving the bacon drippings warm in the skillet over low heat. Add the vinegar and sugar to the bacon drippings, stirring until the sugar dissolves. Increase the heat to high and cook the mixture until it is very hot, but not smoking. Pour the hot dressing over the lettuce and onions, tossing to coat and wilt the greens. Season to taste with salt and pepper. Serve immediately—this won’t keep.

Makes 4 servings.