

RV GODDESS: BLAT Salad

This warm-weather salad recipe is flexible and super RV-friendly. Save time by using bagged lettuce and don't bother cutting the cherry or grape tomatoes. I use an uncured turkey bacon, but use what you will. This salad is the complete meal - with the croutons, there isn't even need for bread. Mayo and bacon are usually quite salty, so none is added to the dressing.

6 slices bacon, cooked, cooled and crumbled or sliced thin
¼ cup mayonnaise
3 Tablespoons milk
Freshly cracked black pepper, to taste
8-10 ounce bag Romaine (or your favorite) salad mix
10-12 ounce carton cherry or grape tomatoes, cut in half
One avocado, peeled and cut into bite-sized cubes
1 cup rustic croutons

Cook the bacon to desired crispness. Remove to a plate and cool. While the bacon is cooling, mix the mayonnaise, milk and black pepper in a small bowl and whisk well to combine the dressing. Place the lettuce, tomatoes, chopped avocado and croutons in a large salad bowl. Crumble/slice the cooled bacon and place in the salad bowl. Pour the mayonnaise mixture over all and toss well. Serves 4 as a meal, 6-8 as a side salad.