



A Recipe from the

Warm Mushroom Salad with Bacon Vinaigrette

Courtesy Food and Wine

Servings:6

INGREDIENTS

1/2 cup extra-virgin olive oil 1/2 cup vegetable oil 1 head of garlic, cloves crushed but not peeled 1 pound mixed wild mushrooms, such as oyster, enoki and shiitake—thick stems discarded, caps thickly sliced Salt and freshly ground pepper 3/4 cup pecans	1/2 pound thickly sliced bacon, cut crosswise into 1/4-inch strips 1 leek, white and tender green parts, thinly sliced 1/2 cup cider vinegar 1 teaspoon sorghum or molasses 1 teaspoon fresh lemon juice 6 ounces sturdy baby greens, such as arugula, tatsoi, mustard or spinach 3 ounces cold fresh goat cheese, crumbled
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PREPARATION

Preheat the oven to 425°. In a saucepan, bring both oils to a simmer with the garlic. Cook over low heat until fragrant, 15 minutes. Strain the oil and discard the garlic.

In a large bowl, toss the mushrooms with 6 tablespoons of the garlic oil and season with salt and pepper. (Reserve the remaining garlic oil for later use.) Spread the mushrooms in a baking pan and roast for 35 minutes, stirring once or twice, until crisp and golden. Spread the pecans in a pie plate and toast for 7 minutes, until fragrant. Let cool.

In a large skillet, cook the bacon over moderately low heat, stirring frequently, until crisp, about 8 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate. Strain the fat into a heatproof bowl and return half of it to the skillet. Add the leek to the skillet and cook over moderately low heat until softened, about 6 minutes. Add the vinegar and simmer until reduced to 3 tablespoons, about 5 minutes. Remove from the heat and whisk in the sorghum, lemon juice and the remaining bacon fat.

In a large bowl, toss the greens with the vinaigrette, mushrooms and pecans. Season with salt and pepper and toss again. Sprinkle with the bacon and goat cheese and serve.