Bacon lettuce

1 Give the lettuce leaves an elaborate wash in cold water, then spin dry with a salad spinner (an investment I never regretted). Cut or gently tear the larger leaves into bite-size pieces. Wash, pad dry and finely chop the chives.

2 Prepare the bacon bites (*Speckalla*): Dice the pork fat into small cubes (about 1 cm/0,4 inch, they will shrink enormously). Heat a pan to medium heat, add the pork fat cubes and render them slowly, turning them from time to time until they have gained an even golden color. Take out with a skimmer and place on a plate lined with kitchen paper (absorbs excessive fat). Do not discard the rendered fat in the pan.

3 Prepare the dressing: Mix together sea salt, black pepper, sugar, white wine vinegar and the hot bacon fat (spices to taste, 2 parts vinegar, 3 parts bacon fat - be careful, it might spatter a bit) and season to your liking.

4 Assemble! Toss the lettuce with the warm dressing and the chives, arrange in a bowl and sprinkle with the crisp bacon bites (*Speckalla*). Eat immediately - the warm dressing makes the salad wilt very quickly, so this salad will keep its fresh crunch only for a few minutes!

Bacon lettuce

Recipe source: grandma Luise

Prep time: ~20min.

Ingredients (for 2 as a snack):

* 1 head of lettuce (butterhead)
* fresh chives
* ~100-150 g raw pork fat
* fine sea salt
* freshly ground black pepper
* a pinch of sugar
* white wine vinegar

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