

Curly Endive and Goat Cheese Salad With Bacon Dressing

8 oz. bacon slices
Olive oil
8 c. torn curly endive
6 radicchio leaves, torn into bite-size pieces
4 oz. soft fresh goat cheese, cut into 6 slices
1/2 c. red Zinfandel wine
1/4 c. Dijon mustard

Cook bacon in heavy large skillet over medium heat until crisp. Drain bacon on paper towels. Pour pan drippings into measuring cup; add olive oil if necessary to measure 1/2 cup. Divide endive and radicchio among 6 plates. Top each with slice of goat cheese. Crumble bacon and sprinkle over goat cheese. Return drippings and oil to skillet and heat for 1 minute.

Whisk wine and mustard in small bowl. Gradually whisk in 1/2 cup hot bacon drippings into the wine and mustard. Season to taste with pepper. Spoon warm dressing over salads and serve.