



BLT Pasta Salad

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There is nothing like the BLT in the summer – we love to savor the taste of a real, vine grown tomato with bacon lettuce and mayo. This salad is great refreshing way to enjoy that taste with a pasta twist. We love it, and hope you will too!

BLT Pasta Salad

1lb. of wagon-wheel pasta
1lb. of bacon, cooked, drained and crumbled
4 ripe plum tomatoes, halved and chopped into small bites
3 cups of romaine lettuce, chopped into small (1/2") pieces
1/2 cup of mayonnaise
2 tbsp of apple cider vinegar
1 tsp sugar
1/2 tsp salt
1/4 tsp pepper

Makes 6 servings.

Cook pasta according to package directions or al dente – almost done. (Don't forget to add salt to the water when cooking pasta!) Rinse under cold water, drain, and transfer to a large bowl. Add bacon, tomatoes and lettuce – and toss to mix ingredients.

In a small bowl, whisk together mayonnaise, vinegar, sugar, salt and pepper. Add to the pasta mixture and toss thoroughly to coat pasta, bacon and vegetables. You should serve this salad immediately, but we refrigerate and eat for several days, so you can make it in advance of an event. The lettuce starts to wilt, so don't make it too far ahead.

I like to add several twists of fresh ground pepper on the top of mine – mmm!

Bon Appetit!