



BACON, PEACH AND BLUE CHEESE SALAD

Pairs well with McWilliams Hanwood Estate® Chardonnay

Serves 4



- 4 medium-sized bacon rashers, rinds removed
- 2 peaches, washed and each one cut into eight wedges
- juice of 1 small lemon
- mixed salad leaves, washed
- 1 red bell pepper, roasted, seeds removed and cut into strips
- 2 scallions, trimmed and cut into 1in lengths
- 1/2 cup blue-vein cheese such as stilton
- 1/4 cup orange juice
- 2 tablespoons chopped fresh chives

Grill or barbecue the bacon until crisp and the fat is removed; drain on kitchen towels and cool.

Put the peach slices into a bowl and mix with the lemon juice to stop browning. (If using immediately, leave out the lemon juice)

Place the salad leaves, bell pepper and scallions in a large bowl and toss. Drain the peach wedges and add to the salad. The bacon can either be crumbled into the salad or left in large pieces. If you choose the latter method, leave the bacon to one side and place on top of the salad once it is dressed and tossed. If crumbling, do so now.

Make the dressing by mashing the cheese with the orange juice and ground black pepper to taste. It will be a slightly lumpy dressing.

Pour over the salad and toss, sprinkle with the chopped chives and serve with good bread.

Recipe courtesy of Peter Howard
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