

Sunday Salad with French-ish Dressing

Adapted from Ryan Angulo, French Louie (as seen in Food & Wine, April 2015)

- Mixed greens
- Cherry tomatoes
- 2 to 3 slices bacon per person, diced and fried
- 2 hard-boiled eggs per person, halved

For the Dressing:

- 4 ounces cherry tomatoes
- $\frac{3}{4}$ cup plus 1 tablespoon extra virgin olive oil
- 1 tablespoon red wine vinegar
- 2 tablespoons whole grain Dijon mustard
- 1 tablespoon fresh orange juice
- Salt and pepper

Preheat oven to 450°. Toss the tomatoes with 1 tablespoon of olive oil. Spread tomatoes on a rimmed baking sheet or in an ovenproof skillet or baking dish. (Doesn't matter what, as long as it's large enough for the tomatoes to spread out nicely and can contain the tomato juices.) Roast for about 30 to 45 minutes. The tomatoes should burst and begin to char in spots. (If they don't all burst, it's OK; you're looking for at least two-thirds of them to do so, though.) Add tomatoes and any liquid in the dish to a blender. Add all remaining ingredients, except salt and pepper. Purée until tomatoes are completely liquefied. Salt and pepper to taste.