

## DANDELION SALAD

4 c. dandelion greens

3 slices bacon

2 T. sugar

1 1/2 T. flour

1 tsp. salt

2 c. water

1/4 c. vinegar

1 egg

1/4 c. finely chopped onions

3 hard-cooked eggs

Wash and chop dandelion. Fry bacon until crisp. Remove bacon from drippings, saving drippings to make dressing. Combine sugar, flour and salt. Beat egg in water and vinegar and add to dry ingredients. Pour into drippings and cook until thickened, stirring constantly. Cool dressing slightly. Toss dandelion with bacon, onions and chopped eggs. Pour dressing over all and mix lightly.