



# Frisée Salad with Poached Egg

## Ingredients

- 1 tablespoon [Fustini's Champagne vinegar](#)
- 4 large eggs
- 2 tablespoons [Fustini's Butter olive oil](#)
- 4 ounces slab bacon, cut into 1x¼-inch pieces
- 1 medium shallot, finely chopped
- Kosher salt, freshly ground pepper
- ½ cup [Fustini's Iron Fish Honey vinegar](#)
- 1 or 2 large heads of Frisee, torn into bite-size pieces
- 2 tablespoons 1½-inch pieces of fresh chives

## Directions

### Step 1.

Pour water into a large saucepan to a depth of 2" and bring to a boil. Reduce heat so water is at a gentle simmer and add white vinegar (it helps the egg whites stay compact). Crack an egg into a small bowl, then gently slide it into the water. Repeat with remaining eggs, waiting until the whites are starting to set before adding the next one (about 30 seconds apart). Cook eggs until whites are just set but yolks are still runny about 3 minutes. Using a slotted spoon, transfer eggs to paper towels as they finish cooking.

### Step 2.

Heat the olive oil in a large skillet over medium. Add bacon and cook, stirring occasionally, until most of the fat has rendered and bacon is starting to brown, 5–8 minutes. Add shallot, season with kosher salt and pepper, and cook, stirring occasionally, until shallot is translucent and softened but hasn't taken on any color, about 5 minutes. Add vinegar. Bring to a boil and cook until reduced by three-quarters, 4-5 minutes. Taste bacon vinaigrette and adjust seasoning with kosher salt and pepper if needed.

### Step 3.

Place frisée in a large bowl and drizzle warm bacon vinaigrette over top. Gently toss until frisée is evenly dressed and slightly wilted and season with salt and pepper. Divide frisée salad among plates and carefully set an egg atop each. Season eggs with salt and pepper and scatter the chives around.