

SORGHUM-CIDER DRESSING

Ingredients

½ medium Shallot,
minced (about 1 heaped
Tablespoon)

¼ Cup Muddy Pond
Sorghum

2 Tablespoons Crooked
Condiments Ale
Mustard

2 Tablespoons Bragg's
Cider Vinegar

¼ Cup Three Villages'
Extra Virgin Olive Oil

Directions

Combine first 4 ingredients in a small measuring jug.
Use a whisk to gradually incorporate Oil.

Dress bitter greens such as Frisee, Endive or Radicchio
and add a poached or boiled Egg and cooked crumbled
Bacon to serve.