

W I L D E

CREATIVE  
COMMUNICATIONS

# BACON COCKTAIL WITH ZINGY MUSTARD DRESSING



**SERVES: 2**

**COOKING TIME:**  
5 MINUTES TO  
COOK BACON

## METHOD:

Toss together in a bowl the bacon rashers (break up if you prefer), lettuce and cucumber.

Mix together in a small bowl or jug the mayonnaise, ketchup, mustard, Worcestershire sauce and cayenne pepper.

Add half of the dressing to the bacon and lettuce, toss together. Place salad into two large glasses and finish off with a spoonful of dressing, pinch of cayenne, lemon wedges and extra crispy bacon rashers to garnish.

**Try adding some sliced avocado to the cocktail mix at the beginning for that 'little bit of luxury'.**

## INGREDIENTS:

100g (4oz)

Dry cured unsmoked streaky bacon rashers, cooked and crispy

$\frac{1}{2}$

Iceberg lettuce

$\frac{1}{4}$

Cucumber, sliced

30ml (2tbsp)

## DRESSING:

Mayonnaise

15ml (1tbsp)

Tomato ketchup

15ml (1tbsp)

English mustard

Splash Worcestershire sauce

Pinch cayenne pepper

Lemon wedges to garnish

MAKING PEOPLE HUNGRY...