Wilted Garden Leaf Lettuce

- 1 bunch leaf lettuce
- 6 to 8 radishes, sliced
- 4 to 6 green onions, sliced
- 5 slices bacon, crisp-cooked and crumbled
- 1/4 cup white vinegar
- 1 tablespoon sugar
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/8 teaspoon pepper

1. Rinse lettuce and spin dry in salad spinner. Place dried lettuce in large bowl.
2. Add radishes, green onions and bacon to lettuce.
3. In small saucepan, bring vinegar, sugar, water, salt, dry mustard and pepper to a simmer.
4. Pour dressing over lettuce and toss to wilt.
5. Serve immediately.

Serves 4.

Nutrition Facts
Servings per recipe: 4

<table>
<thead>
<tr>
<th>Calories 88</th>
<th>Calories from fat 36</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>% Daily Value</td>
</tr>
<tr>
<td>Total Fat</td>
<td>4g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>7mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>411mg</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>9g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>3g</td>
</tr>
<tr>
<td>Protein</td>
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</tr>
</tbody>
</table>

Vitamin A: 11%  Vitamin C: 24%  Folacin: 23%
Calcium: 5%     Iron: 7%      Potassium: 10%

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Information about the book, Living Well, is available at dana.baldwin@okstate.edu