

Carrot Salad
(Insalata di Carote)

INGREDIENTS:

Servings: 2 people

Fresh chopped parsley	1 tbs
Bacon	3 oz
Carrots	8 oz
Olive oil	3 tbs
Red-wine vinegar	2 tbs
Salt and freshly ground pepper	to taste

Servings: 4 people

Fresh chopped parsley	2 tbs
Bacon	5 1/2 oz
Carrots	1 lb
Olive oil	1/4 cup
Red-wine vinegar	2 tbs
Salt and freshly ground pepper	to taste

Servings: 6 people

Fresh chopped parsley	3 tbs
Bacon	8 oz
Carrots	1 1/2 lbs
Olive oil	1/2 cup
Red-wine vinegar	3 tbs
Salt and freshly ground pepper	to taste

Servings: 8 people

Fresh chopped parsley	1/4 cup
Bacon	11 oz
Carrots	2 lbs
Olive oil	1/2 cup
Red-wine vinegar	4 tbs
Salt and freshly ground pepper	to taste

Servings: 10 people

Fresh chopped parsley	1/4 cup
Bacon	13 oz
Carrots	2 1/2 lbs
Olive oil	1/2 cup
Red-wine vinegar	4 tbs
Salt and freshly ground pepper	to taste

Servings: 12 people

Fresh chopped parsley	1/4 cup
Bacon	16 oz
Carrots	3 lbs
Olive oil	3/4 cup
Red-wine vinegar	1/4 cup
Salt and freshly ground pepper	to taste

TOOLS:

Chef's knife
Cutting board
Skillet
Wooden spoon
Slotted spoon
Paper towels
Small bowl

PREPARATION:

Dice the bacon.

Fry the bacon in 1/4 of the olive oil over moderate heat until it is crisp and brown. Transfer to paper towels to absorb any excess grease.

Julienne the carrots. Mix the oil and vinegar in a small bowl. Place the carrots in a serving bowl and dress with the vinaigrette. Add the chopped parsley and toss. Let sit for 10 minutes so that the flavors can blend. Sprinkle with the bacon and season, to taste, with salt and pepper. Serve immediately.