



Citrus Salad Over Dandelion Greens

One bunch of dandelions
1 grapefruit
1 large navel orange
1 tsp. of honey
1sp. of lime juice
salt and pepper
olive oil
3 strips of cooked bacon, cut into small pieces
1 slice of red onion, diced

Wash and dry the dandelions.

Cut the citrus into wedges removing pith and the section membranes. Sprinkle with the red onions, salt and pepper. Toss with honey, lime juice, salt and pepper. Let it sit for about 10 minutes.

Cut up the dandelions, drizzle with olive oil and a few tablespoons of the juice created by the citrus salad. Salt and pepper to taste. Spoon the oranges & grapefruit over the dandelions and top with the bacon pieces.