



Scallions Wrapped In Bacon



Ingredients

1/3 Lb. Pancetta
3 Bunches Scallions (~20)
Vito & Joe's Extra Virgin Olive Oil

2-3 T. Unsalted Butter
Salt (to taste)

2 Cloves Garlic
Fresh Ground Black Pepper

How to Prepare

Heat ¼ C. Vito & Joe's Extra Virgin Olive Oil on low in large cast iron skillet.

Clean & peel scallions; remove root ends and any extra flesh that comes loose from onion. Stack pancetta; slice in half down the middle. Peel & slice garlic clove.

Wrap pancetta around the scallions. Any extra pancetta or scallions left over after they are all wrapped dice into small pieces to flavor your oil.

Add butter, garlic and leftover scallions & pancetta to your heated pan. Heat until lightly browned. Lay your scallions in the pan and cook for 6-8 minutes; sprinkle with salt and pepper to taste. Flip scallions over and cook on other side.

When both sides are cooked remove skillet from heat and lay scallions neatly on a plate for serving. Drizzle remaining oil over scallions to serve.

THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLOTWINSKI

Bon Appétit!