

Cucumber and Tomato Salad with Bacon

- ½ pound thick-sliced bacon
- 1 tablespoon bacon drippings
- 1 cup mayonnaise
- 3 large tomatoes, chopped
- 2 large cucumbers, chopped or spiral cut into “noodles”
- ½ large red onion, chopped
- Kosher salt to taste
- Freshly cracked black pepper to taste
- 1/4 teaspoon ground cumin (optional)

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

When cool, crumble the bacon into a large salad bowl. Reserve 1 tablespoon of bacon drippings, and let cool.

Mix the bacon drippings and mayonnaise into the crumbled bacon until thoroughly combined. Stir in tomatoes, cucumbers, and onion.

Season to taste with kosher salt, black pepper, and cumin. Allow to chill for at least 1 hour before serving (overnight is better).