



## ***Bauman's Tomato Stack Salad***

### Ingredients:

½ pound bacon  
1 Onion  
4 ears of Sweet Corn  
2 – Large Slicing Tomatoes  
1/3 Pound Jalapeno Havarti Cheese  
Honey Balsamic Vinegar  
½ Bunch Fresh Basil  
Sea Salt  
Pepper

### Directions:

Cut up bacon into pieces fry till crisp. Remove bacon, and set aside. Remove some of the bacon grease but leave enough to coat the bottom of the pan.

Dice one med walla walla onion and fry until translucent.

Cut the corn off the cob and add to the onions. Cook until the corn starts to soften.

Add the bacon bits and some fresh chopped basil, add salt and pepper to taste. Remove from the heat.

Cut thick slices of tomato. Place one slide down on the plate. Add a generous amount of your corn and onions. Top with some pieces of Jalapeno Havarti Cheese. Then add another slice of tomato and repeat until you have stacked the salad as high as you want.

Once finished drizzle the Honey Balsamic Vinegar over the top as a dressing.

Enjoy!

