



# Kimchi Apple & Bacon Salad

*serves 4*

*lightly adapted from Momofuku Cookbook*

- 4 Fuji or Honeycrisp apples
- 1/2 cup kimchi, pureed
- 1/2 cup labne or thick Greek yogurt
- 1/4 cup maple syrup
- 8-12 slices thick-cut smoky bacon
- 1 cup arugula, loosely packed
- 2 tablespoons olive oil
- sea salt and freshly ground black pepper

Peel the apples and cut into quarters. Remove the cores. Cut the apples into wedges or very large cubes, so the pieces are either one or two bites. Toss the apples in the kimchi puree. You can do this just before making the salad or up to 6 hours in advance—any longer and the apples will be sublimated by the kimchi.

Combine the labne and maple syrup in a small bowl and whisk together until smooth. It should be assertively sweet from the syrup and perceptibly tart from the labne. Adjust if necessary, but don't play down the sweetness too much.

Heat the oven to 350 degrees. Arrange the bacon on a rimmed baking sheet and pop it into the oven. Bake for 18 minutes, or until browned and crispy. Transfer the meat to a plate lined with paper towels to drain. It needn't be any more than lukewarm when you serve the salad, but it shouldn't be cold or greasy.

Just before serving, toss the arugula with the olive oil, a large pinch of salt and a few turns of black pepper.

To serve, plop a dollop —about 2 tablespoons—of the sweetened labne in the middle

of each plate and top with one-quarter of the kimchi apples. Cut the slices of bacon in half and portion out over the apples, then drop a handful of the dressed arugula over and around. Hit each plate with a couple turns of black pepper, and serve at once.