

Hood River Romaine Carolyn

$\frac{1}{4}$ c salad oil
3 ~~tbsp~~ salad oil
3 tbs catsup
2 tbs red wine vinegar
1 tbs each soy sauce, sugar
salt & pepper
 $\frac{1}{2}$ c sliced or shivered almonds
6 slices bacon
 $\frac{1}{4}$ lbs
1 lg head romaine
1 med avocado
 $\frac{1}{2}$ c raisins

In small jar combine oil, catsup, soy, sugar.
Shake or stir till sugar dissolved - set aside
Spread nuts in shallow pan; toast in 350° oven
till golden (8 min) Set aside Cook bacon till crisp

Drain well. Crumble & set aside.

Rinse & pat dry romaine, then break into bite-size pieces (12 cups) Cover & chill.

Just before serving peel, pit & thinly slice avacado. In salad bowl, combine romaine, avacado, raisins, almonds, bacon. Add dressing & season to taste w/ salt & pepper. Mix well. 6-8 servings