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## *Chopped Bacon, Lettuce and Tomato Salad*

*Use any kind of tomatoes in this salad, even chopped cherry tomatoes if you like.*

- 6 slices thick-sliced bacon (1/2 cup cooked and crumbled)
- 1 large tomato (or 2 medium), about 1-1/2 cups chopped
- 1/3 cup mayonnaise
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1 head iceberg lettuce, about 6 cups chopped

Cook bacon until crisp. Drain on paper towel. Meanwhile, core the tomatoes, cut them in half horizontally and scoop the seeds out with your finger. Don't be obsessive about getting every seed, but just go quickly through. Chop the tomatoes into 1-inch (or so) pieces and place them in a bowl with mayonnaise, salt and pepper. Cover and chill at least 30 minutes, or several hours. Before serving, chop lettuce and bacon, add to bowl and stir to coat evenly. Serve with grilled sirloin or other steak, or as a side to hamburgers, and accompany with corn on the cob. Serves four.

*Sweetnicks' Notes: I also added some ground black pepper in with the salt, used only a pinch of cayenne instead of the 1/4 tsp and upped the bacon ante with 15 pieces of bacon instead of 6. Delicious!*