



Thai'd Piggies

Yields: 6 Servings

Total Time: 45 Minutes

You know we love a play on words, and tyin' up some pigs just sounds right, like being hogtied, ya know? So we Thai up some bacon for a righteous salad. We once had a version of this baby when we were rollin' through the very cool city of Portland, OR, and we tried our best to give it the vibe we had when we first sunk our teeth into it. We got some cool watermelons that give a nice fresh vibe and sweetness. Then we cook some real thick cut bacon (which pairs really well with watermelon, and anything, really). Finally, we have a Thai peanut dressing that we love using as a marinade, on a salad, for aftershave, whatever. It just plain slaps, so let's Thai one on, babe.

Ingredients

- 4 C cubed watermelon
- ¼ C fresh basil, chopped up coarsely
- 1 lb of really thick bacon (at least ½" thick), sliced into 5 pieces each, cooked but not too crispy (save the grease and keep it in your fridge, always helpful)
- 1 ¼ C Thai peanut dressing (ingredients/directions below)
- Salt & pepper to taste
- Crushed peanuts for garnish, green onions are cool too

Ingredients for the Thai Peanut Marinade

- 1 C of creamy peanut butter
- 4 Tbsp of soy sauce
- 2 Tbsp of rice wine vinegar
- 4 Tbsp of brown sugar
- 4 tsp of chili garlic sauce (more if you want more heat)
- 2 Tbsp lime juice
- 6 pressed garlic cloves
- 2 Tbsp of ginger paste (found in produce area in your local store)
- 4 Tbsp of warm water



Directions for the Thai Peanut Marinade

- Combine all the ingredients except the water, and whisk together in a glass bowl
- Once it's well evenly mixed, add in the 4 Tbsp of water until it is more of a liquid
- Set aside

Directions

- Mix all the ingredients together except the salt and pepper and the peanuts
- Add the peanuts and taste
- Add salt and pepper to taste
- Thai it up