



Spinach Salad with Warm Bacon Dressing

Serves 4

Ingredients

*8 ounces young spinach
2 large eggs
8 pieces thick sliced bacon
3 tablespoons Champaign vinegar or Red Wine Vinegar
1 ½ teaspoons honey
½ teaspoon Dijon mustard
1 tablespoon Mirin-seasoned rice wine
Kosher salt and freshly ground pepper
2 large white mushrooms sliced
4 ounces julienne water chestnuts
3 ounces red onion very thinly sliced*

Directions

- 1. Wash, drain, and pat spinach dry thoroughly. Place in a large mixing bowl and set aside.*
- 2. Place the eggs in a thick bottom pan and cover with cold water by at least one inch. Bring water to a boil and then turn off heat and cover with tight fitting lid. Leave the eggs in the water for 12 minutes. Remove and peel off the shell.*
- 3. Slice each egg into 8 pieces and set aside.*
- 4. While the eggs are cooking, cut bacon into strips and gently cook, remove to a paper to drain. Reserve the rendered fat.*
- 5. Transfer the fat to a small saucepan set over low heat and whisk in the vinegar, Mirin, honey, and Dijon mustard. Season, lightly, with kosher salt and pepper.*
- 6. Add the mushrooms, and sliced onion to the spinach and toss. Add the dressing and bacon and toss to combine. Season the salad with fresh ground pepper.*
- 7. Garnish with egg slices*