

## Spinach Salad with Apple Wood Smoked Hot Bacon Dressing



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*Select tender baby spinach leaves from your own garden or the Farmer's Market for this salad. Serve with warm crusty rolls for mopping up the sweet warm dressing at the bottom of the bowl.*

6 cups of baby spinach, washed and patted dry  
2 eggs, hardboiled and cut into quarters  
¼ cup red onion, sliced thinly  
½ cup button mushrooms, cut into quarters or slices  
2 slices of apple wood smoked bacon (Can substitute plain bacon or pancetta.)  
1 tablespoon olive oil  
2 tablespoons balsamic vinegar  
2 tablespoons honey  
Freshly ground pepper  
1 ounce Maytag Blue Cheese, frozen (Keep the cheese in the freezer until just before you are going to use it.)

Place the spinach in a large, shallow serving bowl and top with the egg quarters, red onion slices and mushrooms.

Cut the bacon into 1 inch pieces and, in a small pan over medium high heat, fry the bacon until it is crisp.

Remove the bacon from the pan and let it drain on paper towels.

Turn the heat down to low and remove all but one tablespoon of the bacon drippings from the pan.

Add the olive oil, balsamic vinegar and honey to the pan and stir for one minute to blend and heat through. (Taste the dressing—you may want to add a bit more balsamic.)

Pour the warm dressing evenly over the spinach and eggs.

Sprinkle with the crisp bacon and add freshly ground pepper to taste.

Remove the blue cheese from the freezer and using a microplane zester, grate the cheese over the salad.

Serve immediately.

Serves 2.

*Victoria Wesseler*