



SPINACH SALAD WITH WARM BACON DRESSING

INGREDIENTS

3 whole Eggs
7 slices Thick Cut, Peppered Bacon
1 whole Red Onion, Small
1 package Mushrooms, White Button
8 oz. Baby Spinach, Washed Dried And Stems Removed
3 Tablespoons Reserved Bacon Grease
3 Tablespoons Red Wine Vinegar
2 teaspoons Sugar
1/2 teaspoon Dijon Mustard
1 dash Salt



INSTRUCTIONS

Cook eggs: cover with water, bring to a boil, then turn off heat and allow to sit in water for 20 minutes. Drain off water and add ice on top of eggs.

Fry bacon until crispy/chewy. Remove to a paper towel.

Remove 3 tablespoons grease and set aside.

Add 2 add'l tablespoons of grease to a separate skillet over medium heat. Slice red onions very thinly, then add to skillet. Cook slowly until onions are caramelized and reduced. Remove to a plate and set aside.

Slice mushrooms and add them to the same skillet. Cook slowly until caramelized and brown.

Remove to a plate and set aside.

Chop bacon.

Peel and slice eggs

Make hot bacon dressing: Add 3 tablespoons bacon grease, vinegar, sugar, and Dijon to a small saucepan or skillet over medium-low heat. Whisk mixture together and heat thoroughly. Add spinach to a large bowl. Arrange onions, mushrooms, and bacon on top. Pour hot dressing over the top; toss to combine. Arrange eggs over the top and serve.

Enjoy!