

Spinach Salad

with Hot Bacon Dressing



This classic German Salad is a favorite. The sweet and tangy dressing that is poured on the salad warm is a delightful sensation.

Ingredients:

large bowl full of Spinach Greens
1 bag approx is approx 9 oz.
1 / 2 lb about 8 slices of bacon
1 cup onion, 1/4 inch dice
1 / 2 cup (115 ml) cider vinegar
1 / 2 cup (115 ml) water
1 / 4 cup (100 grams) sugar
Salt and Pepper, if desired.

optional garnish
tomato
2 hard boiled eggs
carrot shreds
Feta cheese
chopped apple chunks



1. Chop bacon still into small chunks, and fry in a large skillet till crispy. Reserve on a plate. shown above is how I do it. I take the frozen pound of bacon and cut across the whole slab in small narrow slices. This will separate as it cooks.



2. Here I have the bacon and the Onions chopped up and I mix the vinegar, water and sugar together in a measuring cup.



3. Fry the bacon on medium heat in a skillet till browned.



Add the onions and cook stirring for a few minutes till tender.



4. Add the vinegar, water, sugar solution.



Simmer for a few minutes and turn off heat.



5. Assemble the garnish before you toss the salad.



When ready to serve add the warm bacon dressing into the spinach.



Garnish the salad with the tomatoes, carrots, apples and egg wedges.



I also like to add Feta Cheese on top, or even Bleu Cheese Crumbles.