Spinach Salad with Hot Bacon Dressing

Description

It tangy from the apple cider vinegar, it's sweet from the sugar, and by golly it's savory/salty from the bacon!!!

The perfecta trifecta. It's a thing… trust me.

Normally spinach salads are considered a "girly" salad (ala spinach, strawberry, and brie salads with light vinaigrettes)…

Let me give you a little tip: Boys don't like fruit on their salad (yes, I'm sure there are exceptions out there, but as a general rule, it's truth)



Summary

Yield: 6
Prep Time: 30 minutes
Category: Salads
Cuisine: American

Ingredients

- 1 medium red onion thinly sliced
- 1 tbsp olive oil
- 1 lb bacon cut into 1 inch squares
- 5 tbsp bacon grease
- 5 tbsp sugar
- 3 tbsp apple cider vinegar
- 3 tbsp water
- 1 1/2 tsp cornstarch mixed into 2 tsp. water
- 16 oz fresh spinach
- 8 hard boiled eggs peeled and halved
- 6 oz mushrooms thinly sliced

Instructions

In a medium skillet, saute the red onion in 1 tablespoon of olive oil over medium-high heat until softened and beginning to brown (8-12 minutes).

Season with a pinch of salt and pepper and set aside.

In a saucepan,cook the squares of bacon over medium-high heat until golden brown and crisp.

Drain on a paper towel lined plate and set aside until ready to use.

Drain off all but 5 tablespoons of the bacon grease (the easiest way is to pour it all of the bacon grease into a pyrex glass then measure the 5 tablespoons back into the saucepan).

Add the sugar, vinegar, and water and bring to a boil.

Add the cornstarch into the boiling mixture until it begins to thicken.

Remove from heat and crumble 1-2 TBS of cooked bacon into dressing.

To Assemble Salads:

Place a handful or two of spinach on each plate and top with thinly sliced mushrooms, sauteed red onions, bacon, and 2-3 halves of egg.

Drizzle with hot dressing and serve immediately.