

## MATHILDA'S

### WARM BACON SPINACH SALAD with CHERRY VINAIGRETTE

My grandmother Mathilda "Tillie" Foster was of that generation where there were no written recipes – just memory. Her mother taught her or she picked up a few along the way as a waitress in Atlantic City where she met my Grandfather. Luckily, we wrote a few down and so I share this cherished recipe with you – one of my dad's favorites that he asks for at practically every family gathering but particularly at Thanksgiving. PLUS, it's a sneaky way to get the kiddos to eat their spinach – so tasty and flavorful with that delicious thick cut bacon!

<b>PREP: 30 minutes</b>	<b>COOK: 30 minutes</b>	<b>SERVES: 10 servings</b>
-------------------------	-------------------------	----------------------------

10 thick-cut bacon slices chopped & browned	¼ c water
¼ c extra virgin olive oil	½ c dried tart cherries (3 oz) chopped
5 T red wine vinegar	2 T sugar
½ c shallot chopped	4 c baby spinach

#### DIRECTIONS

1. In a skillet cook bacon over medium heat until crisp – transfer to paper towels to drain.
2. In a saucepan heat 2 tbsp of the Extra Virgin Olive Oil over medium heat until hot but not smoking and cook the shallot, stirring until golden brown.
3. Stir in water, chopped cherries, sugar and vinegar and simmer. Stir occasionally until liquid is reduced by half, approximately 10 minutes.
4. Reduce heat to low and whisk in remaining 2 tbsp of Olive Oil in a slow stream until emulsified. Season vinaigrette with salt and pepper.
5. In a large serving bowl toss spinach with half of the bacon. Add vinaigrette while warm, which will wilt the leaves to an al dente consistency. Top with remaining bacon and serve!



**KW** PISMO BEACH  
HOMES TEAM

**KELLER WILLIAMS**

PISMOHOMES.COM - (805) 936-0277