



## **Spinach Salad**

This is a delicious main course salad. Makes a wonderful late spring or summer meal using locally grown spinach from the market or from your own garden. The lemony dressing really adds sparkle and if I have fresh tarragon I will chop a bit and scatter that on the salad too!

Makes 4 Servings

Fresh spinach for 4 people, about 6 cups, stems discarded; leaves washed & spun dry\*\*  
3 - 4 slices of double-smoked bacon, thickly sliced  
5 - 6 mushrooms, thinly sliced  
2 green onions, chopped fine or thinly sliced red onion  
2 hardboiled eggs, sliced or chopped  
1/2 cup Gruyere cheese, grated

Place spinach on 4 large plates. Top with remaining ingredients & serve with spinach salad dressing.

### **Spinach Salad Dressing:**

Makes approximately 1 1/4 cups

3 Tbsp. fresh lemon juice  
1 Tbsp. tarragon vinegar  
2 Tbsp. real mayonnaise, not low fat  
1/2 - 3/4 tsp. salt  
1 tsp. Dijon mustard  
1/4 tsp. freshly ground black pepper  
1/4 tsp sugar  
1 very small clove garlic, chopped  
1 cup EVOO or a blend of 1/2 cup each canola and EVOO for a lighter taste

In a food processor blend all ingredients except EVOO until smooth. With motor running, add oil in a thin stream, blending until emulsified. Transfer dressing to a serving container & chill, covered until ready to serve.

**\*\* Bagged spinach can be used but making the salad with fresh spinach makes a much fresher tasting salad.**

Phyllis



