
Spinach Salad with Hot Bacon Dressing

Georgetowne Inn - Mount Washington, PA

Pittsburgh Chefs Cook Book - 1989

Servings: 4

32 ounces spinach

12 strips bacon, diced

1 medium onion

8 ounces cider vinegar

1/2 cup salad oil

1 cup granulated sugar

Brown the diced bacon in the skillet. Add the diced onion. Simmer for 2 minutes.

Add the cider vinegar, oil and sugar. Bring to a boil. Reduce until syrupy. Add any additional vinegar or sugar to taste.

Wash and destem the spinach. Serve while the dressing is still warm.

Salads

Per Serving (excluding unknown items): 612 Calories; 37g Fat (52.5% calories from fat); 13g Protein; 64g Carbohydrate; 7g Dietary Fiber; 16mg Cholesterol; 484mg Sodium. Exchanges: 1 Lean Meat; 2 Vegetable; 7 Fat; 3 1/2 Other Carbohydrates.