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Recipes

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Spinach Salad with Jonagold Apples and Warm Bacon Dressing

The savory richness of bacon plays wonderfully off the Jonagold apple's sweetness in this spinach salad. It can be served as a starter salad, or a main course salad for a lighter meal.

6 thick slices bacon, cut into 1/2-inch pieces
1 bag (9 ounces) cleaned spinach leaves or 1 bunch fresh spinach, rinsed and dried
1 Jonagold apple
3 Tbsp olive oil
1/4 cup red wine vinegar
2 tsp Dijon mustard
Salt and freshly ground black pepper

Fry the bacon pieces in a medium skillet over medium-high heat until browned and crisp, stirring occasionally, about 5 minutes. Scoop them onto paper towels to drain, reserving the drippings in the skillet.

Remove the stems from the spinach leaves and put the spinach in a large bowl. Quarter and core the Jonagold apple and thinly slice it. Add the apple and bacon pieces to the spinach.

Discard all but about 2 tablespoons of the bacon fat from the skillet. Add the olive oil and warm over medium-low heat. Whisk in the vinegar and mustard, then season to taste with salt and pepper. Drizzle the dressing over the spinach and toss gently to mix.

Arrange the salads on individual plates, distributing the apple and bacon evenly.

Makes 4 to 6 servings