

Spinach Salad with Bacon Vinaigrette

Adapted from [Smitten Kitchen](#)

Ingredients

- 1 pound spinach, torn or chopped (or baby spinach left whole)
- 4 eggs
- 10 slices bacon
- 8 ounces mushrooms, sliced
- 1/4 red onion, finely sliced or chopped
- 3 tbsp. red wine vinegar
- 3 tsp. honey
- 2 tsp. Dijon mustard
- Salt and pepper to taste

Directions

1. Hard boil the eggs by placing them in a saucepan and covering with water. Place a lid on the saucepan and bring the water to a boil. Remove the pan from the heat and set a timer for 12 minutes (or less if you prefer softer yolks). After 12 minutes drain the hot water and cover the eggs with cold water and ice to cool. Peel and slice the eggs.
2. Prepare the bacon by baking it on a rimmed baking sheet at 400 F. After 10 minutes, flip, then bake for about 10 minutes or so, or until it's crisp. Drain the bacon and reserve the fat. Chop into small pieces.
3. Sauté the mushrooms, preferably with some reserved bacon fat.
4. Prepare the dressing by mixing 6 tbsp. bacon fat with the vinegar, honey, Dijon, and salt and pepper to taste and warming it all in a small saucepan.
5. Toss the spinach with the dressing, then top with the mushrooms, onion, egg, and bacon.