



Warm Spinach Salad with Lamb Bacon Vinaigrette

Servings: 4

Active Cooking Time: 45 minutes

Ingredients for the dressing:

8 ounces	Lamb Bacon, ¼" dice
1 each	Shallot, peeled and sliced thin
3 cloves	Garlic, peeled and sliced thin
2/3 cup	Black Currant Vinegar
1 Tablespoon	Brendle Honey
1/2 cup	Olive oil
To Taste	Sea Salt
To Taste	Black Pepper, cracked

Ingredients for the Salad

1 lb	Baby Spinach, washed and stemmed
4 ounces	Gorgonzola Naturale
1 each	Hardboiled Egg yolk, chopped
½ cup	Toasted Pecans
½ cup	Black Currants

Method of Preparation

1. In a medium sauce pan, heat the lamb bacon and 2 tablespoons of water over medium high heat. Cook until water is dissolved, the bacon is rendered and becomes crispy.
2. Remove the bacon leaving behind the renderings in the pan. Saute the shallot and garlic until tender then deglaze the pan with vinegar half at a time. Scrape the bottom of the pan with a wooden spoon in between each addition.
3. Reduce heat and add the honey and olive oil. Season with salt and pepper and keep warm.
4. In a medium bowl dress the spinach with the hot dressing and combine until the spinach becomes wilted.
5. Plate on warm salad plates and finish with the crisp lamb bacon, gorgonzola naturale, egg yolk, toasted pecans and black currants. Serve immediately.