

## Spinach Salad with Bacon, Apples and Spiced Nuts

10 ounces of clean baby spinach

2 honey crisp apples cored and sliced with apple divider, then you can cut into chunks or cut into thinner slices

about 1 cup + mixed dried berries, TJ's as a nice packaged of mixed berries

5-6 slices of applewood smoked bacon, crispy fried, reserve some bacon drippings for dressing

1 thinly sliced small shallot, soaked in ice water for 20 minutes, drained and patted dry

Shaved parmesan or crumbled feta cheese

1 cup spiced pecans

### Dressing

1 clove minced garlic

2 teaspoons Dijon mustard

1 teaspoon honey

1/4 cup red or white wine vinegar

2 tablespoons bacon drippings

3 ounces EVOO

Salt and pepper to taste

Whisk all the dressing ingredients and save covered until time to dress the salad whisk again before serving.

Make ahead: Cut the apple and soak in ice water and the juice of 1/4 lemon to prevent browning, toss together the dried fruit, spinach, shallot, and cheese cover and refrigerate until serving time.

Just before serving add the apples that you have patted dry, crumbled crispy bacon and rough chopped nuts. Lightly dress the salad, taste for seasoning and serve...