



Spinach Salad with Curry Vinaigrette

Jacob · 30/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

This is a Frenchstyle spinach salad that should satisfy even the meatlovers at the table Features bacon lardons which are simply croutonsize pieces of slab bacon fried until crisp on the outside and chewy on the inside

Ingredients

- - ¼ pound slab bacon - 1 tablespoon curry powder - 3 tablespoons red wine vinegar - 1 tablespoon prepared Dijon-style mustard - 9 tablespoons vegetable oil - salt and pepper to taste - 12 cups flat leaf spinach - rinsed
- dried and stems removed - 12 fresh mushrooms
- sliced

Instructions

1. Trim the rind from the bacon and cut into 1 inch cubes. Place bacon in a large
2. deep skillet. Cook over medium high heat until brown and crispy. Cover and reduce heat to lowest setting to keep bacon warm. In a small
3. dry skillet
4. toast curry powder over medium heat
5. stirring often
6. until fragrant
7. about 30 seconds. Remove from heat. In a medium bowl
8. whisk together the vinegar and mustard. Add oil in a thin stream
9. whisking constantly
10. until the oil is completely incorporated. Add curry powder and whisk until smooth. Season to taste with salt and pepper. In a large bowl
11. toss together the bacon
12. spinach
13. mushrooms and vinaigrette until evenly coated. Adjust salt and pepper to taste and serve immediately.