



## Wilted Spinach Salad

Jacob · 30/09/2024



### Prep Time

45 mins

### Difficult

Medium

### Servings

8

### Description

This wilted spinach salad with bacon and hardboiled eggs is served with a warm dressing for a delicious main dish or side. It's very popular with my family and friends.

### Ingredients

- - 6 eggs - 1 pound bacon - 2 bunches fresh spinach
- rinsed and dried - 4 green onions
- thinly sliced - 2 eggs -  $\frac{1}{4}$  cup white sugar -  $\frac{1}{4}$  cup white vinegar -  $\frac{1}{4}$  cup red wine vinegar

### Instructions

1. Place 6 eggs in a medium saucepan with enough cold water to cover. Bring water to a boil
2. and immediately remove from heat. Cover
3. and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water
4. cool
5. peel
6. and chop. Place bacon in a large
7. deep skillet. Cook over medium high heat until evenly brown. Drain
8. crumble
9. and set aside
10. reserving approximately 1/2 cup of drippings in the skillet. Toss spinach and green onions together in a large bowl. Heat the reserved drippings over low heat. Whisk 2 remaining eggs
11. sugar
12. white vinegar
13. and red wine vinegar together in a small bowl; add to warm drippings and whisk until thickened
14. about 1 minute. Pour warm dressing over spinach; add crumbled bacon and toss to coat. Garnish with chopped egg.