

Spinach Salad with Gorgonzola Croutons and Bacon Twists

Category: Salad

Servings: 2

Rating: 10

Source: Gourmet, October 1993

Description:

Ingredients:

gorgonzola cheese	2 tablespoon crumbled
butter, unsalted	1/2 tablespoon softened
sourdough bread	2 slices of 1/2"
bacon	6 slices of
spinach	1/2 pound
red onion	1/3, sliced very thin
egg	1 hard boiled in quarters
garlic	1/2 clove, minced
salt	1/8 teaspoon
red wine vinegar	2 teaspoon
honey	1 teaspoon
mayonnaise	2 tablespoon
olive oil	1 tablespoon

Instructions:

Mash the gorgonzola and butter and spread on one side of each slice of bread. Cut the bread into 1" pieces and arrange on a baking sheet. Twist the bacon strip into a spiral and arrange on the rack of a broiler pan, pressing the end of the strips into the rack to hold them in a spiral. Bake the croutons and bacon in a pre-heated 375/4 oven for 15m, or until the croutons are golden and the bacon is crisp. To make the dressing, mash the garlic with the salt and blend this mixture with vinegar, honey, mayonnaise, and oil in a food processor until smooth. Toss together the spinach, croutons, and onion and add the bacon twists and egg quarters. Drizzle with the dressing and serve.