



## **Aged Maple Balsamic-Bacon Vinaigrette over Wilted Baby Spinach**

### **Ingredients**

4 tablespoons Aged Maple Balsamic Vinegar  
2 Tablespoon aged red wine vinegar  
1 teaspoon good quality Dijon style mustard  
4 tablespoons Ultra Premium extra virgin olive oil (your choice)  
2 tablespoon finely minced shallots  
1/2 teaspoon salt  
freshly ground black pepper to taste  
4 slices center-cut bacon, cooked to a crisp and finely crumbled  
2 quarts young spinach leaves, stems removed, washed

### **Directions**

Place spinach in a serving bowl.

Place the maple balsamic, half the crumbled bacon, red wine vinegar, salt, half the shallots, pepper, and mustard in a small saucepan over medium heat. Gently warm while whisking - remove from heat before it reaches a simmer. Allow to cool for a minute, and then whisk in the extra virgin olive oil to emulsify. Adjust seasoning,

Gently dress spinach with warm vinaigrette and top with remaining crumbled bacon and shallot.

Serve warm

Courtesy of Rachel Bradley-Gomez