

## Spinach Salad with Warm Bacon Vinaigrette

- 1 pound spinach, washed and stemmed
- 1 bunch red leaf lettuce, washed and torn in bite-size pieces
- 3 green onions, sliced
- 1/2 pound mushrooms, washed and sliced
- 1/4 cup sunflower seeds
- 4 slices bacon, cooked and crumbled reserving 2 T drippings

### Dressing:

- 1/2 cup red wine vinegar
- 1/2 cup olive oil
- 1/4 cup water
- 2 teaspoons lemon juice
- 1 teaspoon Dijon style mustard
- 1 teaspoon Worcestershire sauce
- 1 tablespoon sugar
- 3 tablespoons honey
- 3/4 teaspoon garlic powder
- 1/4 teaspoon black pepper

Combine all dressing ingredients in a jar and shake; set aside. Tear spinach into bite-size pieces and combine with lettuce and green onions in large bowl. To serve, heat dressing in non-aluminum pan with reserved 2 tablespoons of drippings from bacon. Pour about 1/4 cup dressing over mushrooms and let sit for a few minutes. Pour remaining dressing over lettuce mixture and toss to coat. Place lettuce mixture on plates and top with mushrooms, sunflower seeds and bacon.