

## Seasonal Eating



# Spinach and Cherry Salad with Warm Bacon Vinaigrette

- 8 ounces bacon, diced
- 1/2 cup finely chopped red onions
- 1 teaspoon minced garlic
- 1/4 teaspoon freshly ground black pepper
- Pinch salt
- 1 1/2 tablespoons coarsely ground mustard
- 1/4 cup red wine vinegar
- 2 tablespoons sugar
- 1/4 cup vegetable oil
- 8 cups fresh spinach, washed and dried
- 1 cup fresh red cherries, pitted and cut in half
- 1/2 cup pecan halves, toasted
- 4 ounces goat cheese, crumbled

Cook the bacon in a large skillet over medium-high heat until crisp. Remove bacon to a paper towel with a slotted spoon. Pour off all but 1/4 cup of the bacon drippings. Add the onion to the drippings and cook, stirring, over medium-high heat until soft, about 3 minutes. Add the garlic, pepper and salt and cook, stirring, for 30 seconds. Add the mustard, vinegar and sugar, stirring up the bits on the bottom of the pan and dissolving the sugar. Remove from the heat and whisk in the oil. Toss the spinach with the dressing and divide among six plates. Top with the cherries, pecans, goat cheese and cooked bacon.