

## Seasonal Eating

# Layered Ham and Spinach Salad

- 1/2 cup sliced red onion, cut into 1/2" lengths
- 1 teaspoon sugar
- 1 teaspoon black pepper
- 1/4 teaspoon salt
- 2 bags baby spinach, stemmed and torn
- 2 cups diced ham
- 6 hard cooked eggs, chopped
- 1 cup frozen green peas, thawed
- 1 (5-ounce) can water chestnut, roughly chopped
- 1 1/2 cups mayonnaise
- 1 cup sour cream
- 1 envelope ranch salad dressing mix
- 2 cups shredded swiss cheese
- 1/2 pound chopped and fried bacon

In a medium bowl, soak onions in cold water. In a small bowl, combine sugar, pepper and salt. Place 2/3rds of the spinach in a 9"x13" pan. Sprinkle with half the sugar mixture. Layer with ham, eggs, peas and water chestnuts. Top with remaining spinach and sugar mixture. Drain the onions and sprinkle on top. In a medium bowl, stir together the mayonnaise, sour cream and ranch dressing mix. Spread over the top of the onions and sprinkle with cheese and bacon. Cover and refrigerate until serving.