

Spinach Salad ala KLJ Gourmet:

Ingredients:

2lbs Baby Spinach
5 “Lady” Macintosh Apples - sliced
25 Red Seedless Grapes - sliced
¼ lb Herbed Brie - diced
¼ lb Pepper Jack Montrey Cheese - diced
6 slices 7 Grain bread - cubed
½ lb Pancetta or center-cut bacon – rough chop
¼c sparkling mineral water
¼c chicken stock
½c red wine
½c white wine
½c champagne vinegar
1c EVOO- extra virgin olive oil
3 tsp Peach preserves
1 Lemon
2 cloves garlic - minced
1 shallot - diced
Kosher Salt, course ground
Fresh ground Black Pepper
Dried Tarragon
Garlic powder

Instructions:

Cube bread into relative crouton size. Season with kosher salt, black pepper & garlic powder. Toss with EVOO and brown under broiler. Set aside.

In a large bowl- combine spinach, apples, grapes, cheese & croutons. Season with kosher salt, black pepper, sparkling mineral water & ½ the juice of a lemon. Set aside.

In a skillet- sauté on medium-high heat: shallots & garlic in EVOO with kosher salt & black pepper until translucent. Add pancetta and continue to sauté until golden brown and the fat is rendered. Add wine & stock and reduce liquid by half. Remove from heat & finish with ½ lemon juice, champagne vinegar & dried tarragon. Toss dressing with salad.

Bon Appetit!

