

Spinach and Bacon Salad

We experimented this year by planting spinach in our spring garden, and God blessed us with a bountiful crop. Nana has used this recipe for years, and we've been fortunate enough to eat it more frequently lately so that we can enjoy the fresh spinach.

Ingredients for Dressing

- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 teaspoon mustard
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon garlic powder
- 1 tablespoon sugar
- 2 tablespoons of milk (optional)

Salad Ingredients

- 1 – 10-ounce package of baby spinach
- 4 ounces of bacon, fried and crumbled
- 3 boiled eggs
- green onions to taste
- 4 ounces of white cheese (mozzarella, Parmesan, Monterey Jack, etc.)



Make the Dressing

- ❖ Mix all ingredients.
- ❖ You can adjust spices according to your taste.
- ❖ If dressing seems too thick, add up to 2 tablespoons of milk.

Put the Salad Together

- ❖ Put spinach in a bowl. Pour dressing over spinach and toss.
- ❖ Top with remaining ingredients and toss only slightly so that your toppings don't go to the bottom of bowl.