

Spinach Salad

Dressing (Mix & Chill)

- 1/4 cup vegetable oil
- 1/4 cup catsup
- 1/4 cup sugar
- 1/2 tsp salt
- 1/4 cup vinegar
- 1 small onion, minced
- 1 Tbsp Worcestershire sauce

Ingredients

- 8 cups fresh spinach (10 oz bag), torn and chilled
- 4 hard boiled eggs (or as desired)
- 8 slices (1/2 lb) bacon, crumbled
- 1 cup croutons
- 1 cup bean sprouts, if desired

Instructions

1. Combine all dressing ingredients and chill.
2. Add dressing to spinach, hard boiled eggs, and crumbled bacon and toss.
3. Add croutons and bean sprouts after dressing and toss lightly.
4. Serves 8-10.

Here's what's cookin': Spinach Salad

Recipe from: JANE Eller

MIX & CHILL:

1/4 c. Vegetable oil

1/4 c. catsup

1/4 c. sugar

1/2 tsp salt

1/4 c. vinegar

1 sm. onion-minced

1 Tb. Worcestershire Sauce

Add above dressing with the following & Toss:

8 c. Fresh spinach (10 oz bag) broken & chilled

4 hard boiled eggs (or as desired)

8 Slices (1/2 lb) bacon, crumbled

Add after dressing:

1 c. croutons

1 c. bean sprouts if desired

Serves: Eggs if sliced.

Serves 8-10



