



## **Aged Maple Balsamic-Bacon Vinaigrette Over Wilted Baby Spinach**

4 tablespoons Aged Maple Balsamic Vinegar  
2 Tablespoon aged red wine vinegar  
1 teaspoon good quality Dijon style mustard  
4 tablespoons Natural Olive extra virgin olive oil (your choice)  
2 tablespoon finely minced shallots  
1/2 teaspoon salt  
freshly ground black pepper to taste  
4 slices center-cut bacon, cooked to a crisp and finely crumbled  
2 quarts young spinach leaves, stems removed, washed.

Place spinach in a serving bowl.

Place the maple balsamic, half the crumbled bacon, red wine vinegar, salt, half the shallots, pepper, and mustard in a small saucepan over medium heat. Gently warm while whisking - remove from heat before it reaches a simmer. Allow to cool for a minute, and then whisk in the extra virgin olive oil to emulsify. Adjust seasoning,

Gently dress spinach with warm vinaigrette and top with remaining crumbled bacon and shallot. Serve Warm.

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