

Wilted Spinach Salad - Adirondack Style

By Assoc. Broker Stan March (our Christmas Party Chef!)

"I don't measure much, so the ingredients are +/-, kind of like the land sold in the Adirondack Park."

One bag of spinach

- Pull the stems off the back.
- Tear them up in half and wash.
- Put the spinach into a fry pan that can hold them all (and will also hold a smaller pan inverted on top later)

Bacon strips – 6 strips:

- Cut up into small squares about 6 bacon strips, and fry them slowly.
- When done, set them aside.

Mushrooms – ½ or more lbs.

- Clean, remove stems (discard) and thickly slice
- Sautee, and when done, set them aside.

Beef Bullion Cubes (2)

- Put two cubs in cut of hot water and dissolve
- Add healthy does of Worchester sauce and ½ teas. Of powdered mustard
- Boil the bullion mixture to a few tablespoons in the frying plan
- Put in ¼ to ½ cup of Balsamic vinegar (note Balsamic looses it flavor if left open for too long, so use fresh)
- Add reserve cooked bacon and mushrooms
- Heat, but DO NOT cook

Finish Off:

Turn liquid over the pan with the spinach, covering the pan with the hot frying pan with the liquid. Wait less than a minute, and serve. Enjoy, your guest will praise you!