



*From our farm to your table*

## Dutch Spinach Salad

4 bacon slices, chopped

3 Tbsp. sugar

6 cups torn spinach leaves, washed

2 hard-cooked eggs, sliced

1 egg, slightly beaten

2 Tbsp. vinegar

1/2 small onion, chopped

Salt and pepper to taste

In a small frying pan, cook bacon until crisp, but do not drain. Combine beaten egg, sugar, and vinegar in a measuring cup; add water to make 1 cup liquid. Pour over hot bacon in pan, stirring constantly. Cook until thickens. Add salt and pepper to taste. Pour hot dressing over spinach and onion. Toss, then garnish with hardcooked egg. Serve immediately.

Serves 4