



## **SPINACH SALAD**

*Caramelized Onions, Spiced Pecans, Balsamic Dijon Vinaigrette*

*Serves 6-12 People*

### Ingredients:

- 1-2 Pounds Fresh Baby Spinach, Rinsed & Dried
- 2 Cups Pecans
- ¼ Cup Approx. Olive Oil Or Extra Virgin
- 2 Medium Size Sweet Onions, Sliced Julienne
- ½ Cup Balsamic Vinegar
- 1 ¼ Cup Olive Oil Or Extra Virgin
- 2 Tbsp. Dijon Mustard
- Sea/Kosher Salt & Pepper To Taste

### Procedure For Caramelized Onions

- 1.) Bring A Sauté Pan To Heat Over A Medium To High Setting On Your Stovetop Burner. Place Enough Oil To Coat The Bottom Of The Pan.
- 2.) Once Hot Place The Sliced Raw Sweet Onions Into The Pan And Set The Heat To Medium And Begin To Stir The Onions Around A Bit. This Caramelization Process Will Take Approx 15 To 20 Minutes (Maybe Less). As Continue Every 2 To 3 Minutes To Stir The Onions Up They Will Begin To Brown. Once You Have Reached The Golden Brown Appearance Remove From The Heat And Allow To Cool And Reserve For Salad Assembly Later.

### Procedure:

- 1.) Pre Heat An Oven To 300 Degrees Convection Or 325 Standard.
- 2.) Lightly Coat The Pecans With Oil And Season With Salt To Taste.
- 3.) Lay Pecans Onto A Cookie Sheet And Place In Oven And Toast Pecans To A Crisp Crunchy State Approx 10 – 15 Minutes. KEEP A WATCHFUL EYE – SO NOT TO BURN THEM.
- 4.) REMOVE AND ALLOW TO COOL FOR LATER USE.
- 5.) Place Spinach Into A Serving Bowl.
- 6.) In A Small Mixing Bowl, Whisk Together Ingredients 5 & 7.
- 7.) GRADUALLY WHISKE IN IGREDIENT 6 TO FORM AND EMULSIFIED DRESSING. SEASON WITH SALT & PEPPER. RESERVE FOR LATER USE.

### Assembly:

- 1.) Mix dressing with spinach, onions, & pecans and place onto a salad course plate and then place a nice size piece of the Christmas bread with it.
- 2.) Now enjoy!