



for Thanksgiving

Spinach Salad with Sautéed Chantrelles, Kohlrabi, and Apple Cider and Bacon

Dressing

Side Dish

Ingredients:

- 5 slices of lean bacon, chopped fine
- 2 tablespoons minced shallot
- ½ cup Kohlrabi, peeled and cut into 1 inch lengths
- 2 tablespoons cider vinegar
- ½ cup apple cider
- 1 teaspoon Dijon-style mustard
- 1 tablespoon olive oil
- 1 pound fresh spinach, coarse stems discarded and the leaves washed well

Method:

1. Cook bacon in large skillet over moderate heat, turning the meat until it is crisp. Transfer it to paper towels to drain. Discard all but 2 tablespoons of the fat.
2. Sauté the shallot, kohlrabi, and mushrooms in the fat remaining in the skillet, stirring for 5 minutes. Remove from the pan.
3. Add to the pan the vinegar and cider and boil the mixture, stirring occasionally for 5 minutes, or until it is reduced to about ½ the original volume.
4. Whisk in the mustard, the oil, and salt and pepper to taste.
5. Toss the spinach with the warm dressing in a large bowl until it is just wilted. Sprinkle the salad with bacon, mushrooms, and kohlrabi mixture.

Serves: 4 people