

Santiago Canyon Winery

Culinary Concoctions

JT's Spinach Salad with Bing Cherries, Candied Pecans, Bacon and Blue Cheese

Ingredients:

1/2 cup toasted candied spicy pecans, from Trader Joes or other specialty store
1/2 lb. applewood smoked bacon slices, roughly chopped
16 oz. washed baby spinach
1/2 small red onion, thinly sliced
1 cup dried Bing cherries

Dressing:

1/2 cup Danish blue cheese, crumbled
1/4 cup buttermilk
1/4 cup sour cream
1/4 teaspoon sugar
Salt and freshly cracked black pepper

Directions:

Fry chopped bacon in a medium skillet over medium-high heat until brown and crisp. Using slotted spoon, transfer to a paper towel-lined 1/4-sheet tray to drain.

In a medium bowl mash the blue cheese with a fork. Mix in the buttermilk, sour cream, sugar, salt and pepper, to taste.

Combine baby spinach, red onion, pecans, dried cherries, blue cheese and bacon in large bowl. Toss with the dressing immediately before serving. Serves 4.

Serve with bottle of our JT Private Reserve Chardonnay or Gewurztraminer