



Telaya Spinach Salad with Bacon Vinaigrette, Pear and Blue Cheese
Chef Ali Hunziker suggested pairing with 2018 Sauvignon Blanc or 2016 Boushey Malbec

Ingredients:

- 6 cups Spinach
- 1 Pear, sliced
- Blue Cheese, crumbled
- Bacon Vinaigrette

Bacon Vinaigrette:

- 5 slices Bacon, cut into 1/2 inch pieces
- 1/2 cup Olive Oil
- 1/4 cup Balsamic Vinegar
- 1 Tablespoon Brown Sugar

Directions for Bacon Vinaigrette:

Place the bacon in a sauté pan and cook over medium heat until the bacon is crispy. Remove the bacon from the pan, reserving the grease in the pan.

Add the olive oil to the reserved bacon grease and whisk to combine over medium low heat.

In a separate bowl, whisk the balsamic vinegar and brown sugar together. Add the vinegar mixture to the skillet and whisk to combine. Add the crispy bacon back to the vinaigrette and allow to cool until it is room temperature.

Directions for the Salad:

Toss the spinach in the bacon vinaigrette. Garnish the salad with the pear slices and blue cheese crumbles.