

WARM SPINACH SALAD

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- 1 slice thick-cut bacon
- ¼ c. roasted butternut squash
- ¼ c. pears
- ¼ c. dried fruit (figs, cranberries, cherries, apricots, etc.)
- 1 slice Gouda cheese
- Baby Spinach

CANDIED PECANS

- 1 qt. pecans
- ¼ c. brown sugar
- 1 tbsp. olive oil
- 1 tbsp. water
- pinch salt

MAPLE PECAN VINAIGRETTE

- handful of pecans
- 2 tsp. salt
- 2 tbsp. maple syrup
- ½ tsp. pepper
- ½ c. sherry vinegar
- blended oil – to emulsify
- water – to emulsify
- 2 tsp. cinnamon
- ½ tsp. allspice
- 3 tsp. brown sugar



• **FOR CANDIED PECANS:** Mix all ingredients. Roast on sil pat (wax like paper) until golden brown. • **FOR VINAIGRETTE:** Add all ingredients into blender and slowly add oil and water to emulsify. • **FOR SALAD:** For 1 salad place 2 oz. of vinaigrette in a sauté pan along with the pears, dried fruit, squash and pecans. Warm the ingredients and vinaigrette over medium heat until just before it gets hot. Remove from heat. Add baby spinach to pan of warm ingredients and toss until spinach is wilted. Top with a slice of Gouda cheese and thick cut bacon. (Ask your favorite butcher for ¼ or ½ inch thick bacon.)