

## Spinach Salad II

Written by

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1 cup olive oil 2 whole cloves garlic, minced 2 TBS minced parsley TBS red wine vinegar TBS sour cream 1 ½ tsp salt ½ tsp dry mustard 1-2 TBS sugar ½ tsp, fresh ground black pepper 1 10-ounce package fresh spinach 4 hard-boiled...

- 1 cup olive oil
- 2 whole cloves garlic, minced
- 2 TBS minced parsley
- TBS red wine vinegar
- TBS sour cream
- 1 ½ tsp salt
- ½ tsp dry mustard
- 1-2 TBS sugar
- ½ tsp, fresh ground black pepper
- 1 10-ounce package fresh spinach
- 4 hard-boiled eggs, sliced
- slices bacon, crisply cooked and crumbled
- ounces mushrooms, sliced
- 1/4 of a red onion, thinly sliced

1. Combine first 9 ingredients to make dressing; refrigerate at least 6 hours before serving (Note: this dressing is very good on spinach, but not a good choice for other greens)
2. Wash, drain, and tear spinach into bite-size pieces
3. When ready to serve, toss spinach with eggs, bacon, mushrooms, onions, and dressing

Serves 6