

The McCutchen House
SPINACH SALAD WITH WARM PANCETTA
AND PINE NUT DRESSING

INGREDIENTS

20 slices pancetta, diced
2 cups pine nuts
¼ cup olive oil
1¼ cups balsamic vinegar
¼ cup brown sugar
3½ lbs. baby spinach

DIRECTIONS

Place the pancetta in a pan and cook until crispy and brown.

Using a slotted spoon, remove the pancetta from the pan and reduce the heat to low.

Add the pine nuts, olive oil, vinegar, and sugar to the pan drippings and constantly stir until the sugar is completely dissolved.

Remove the pan from the heat and return the pancetta to the pan.

Add the spinach to the pan and quickly toss in the dressing. As soon as the spinach is coated, remove from the pan and onto plates.