

## Spinach Salad

- 1 pound spinach, torn
- 4 hard-cooked eggs, chopped
- ½ pound cooked bacon, crumbled
- 1 can water chestnuts, sliced (8 ounces)

### Dressing

- ⅓ cup vegetable oil
- ¼ cup sugar
- ⅛ tsp. dry mustard
- ⅛ tsp. dried onion flakes
- ¼ tsp. salt
- 3 tbsp. cider vinegar

1. Combine first four ingredients in a large bowl.
2. Using a blender, combine all dressing ingredients, except vinegar.
3. Add vinegar one tablespoon at a time through top of blender, while blender is running.
4. Pour over salad and toss to coat. Serve immediately.



Source: Kate Shumaker's Kitchen



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Roger Rennekamp, Associate Dean and Director, Ohio State University Extension  
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