

Spinach Orange Salad

Contributed by Kyle Greiwe

Yields: 6 to 8 servings

The Salad Ingredients

- **Fresh spinach:** Washed, dried, and chilled
- **1 cup:** Celery, thin and bias-cut
- **2 Tbsp:** Green onion tops, chopped
- **1 can (11 oz.):** Mandarin oranges, drained
- **4 to 6 slices:** Bacon, fried crisp and crumbled

The Dressing

- **1/4 cup:** Vegetable oil
- **2 Tbsp:** Sugar
- **2 Tbsp:** White vinegar
- **1 Tbsp:** Snipped parsley
- **1/2 tsp:** Salt
- **1/4 tsp:** Black pepper
- **Dash:** Tabasco sauce

Instructions

1. **Prepare the Dressing:** In a small jar or container with a tight lid, combine all the dressing ingredients. Cover and shake well until the sugar is dissolved. Refrigerate until ready to use.
2. **Prep the Greens:** In a large salad bowl, combine your chilled spinach, sliced celery, green onions, mandarin oranges, and crumbled bacon.
3. **Serve:** Just before serving, pour the chilled dressing over the salad and toss lightly to coat.

Pro Tip: Keep your spinach in the fridge until the very last second to ensure the salad stays as crisp as possible!