

Japanese Spinach Salad

Ingredients:

2 lb. spinach washed, stemmed, and torn into bite-sized pieces
1 cup mushrooms, sliced
2 cups breast of chicken, poached, boned, and shredded
½ lb. of bacon, chopped

Directions:

Dry spinach thoroughly and chill until ready to serve. Then place it in a large bowl with mushrooms and chicken. Cook bacon until crisp. Stir 1 cup dressing (see recipe below) into bacon and heat until bubbly. Pour over spinach and toss quickly to coat well. Sprinkle with sesame seeds and serve at once. Serves 6.

Dressing:

¼ cup safflower oil
¾ cup white-wine vinegar
¼ cup rice-wine vinegar
3 tbsp. soy sauce
½ egg yolk, beaten (beat before dividing)
1 tbsp. lemon juice
2 tbsp. onion finely grated
1/8 cup apple finely gated
salt and white pepper to taste
¼ tspn. dry mustard
½ tspn. paprika

Directions:

Combine oil, vinegars, soy sauce, egg yolk, onion, apple, lemon juice, salt, pepper, mustard and paprika. Whisk to blend thoroughly. Makes about ½ cups.