

Spinach-and-Cranberry Salad with Warm Chutney Dressing
SOURCE: Southern Living, NOVEMBER 2002

INGREDIENTS:

2 TBS butter or margarine
1.5 C coarsely chopped pecans
1 tsp salt
1 tsp freshly ground pepper
2 (6 oz) pkgs fresh baby spinach
6 bacon slices, cooked/crumbled
1 C dried cranberries
2 hard-cooked eggs, finely chopped
Warm Chutney Dressing (see recipe)

DIRECTIONS:

Melt butter in nonstick skillet over medium-high heat - add pecans - cook, stirring constantly, 2 minutes or till toasted - remove from heat - add salt + pepper, tossing to coat - drain pecans on paper towels - toss together pecans, spinach, bacon, cranberries + eggs - drizzle with Warm Chutney Dressing, gently tossing to coat. Serve immediately.

Yield: 8 servings