

BST -Spinach Salad Flambé

Serves 6

3 lbs baby spinach — washed and dried
6 small tomatoes— seeded and cut into thin strips
1/4 tsp. salt
1/2 tsp. ground pepper
12 strips bacon, crisply fried — chopped
3/4 C. bacon drippings
1/2 C. malt vinegar
1/4 C. rice vinegar
4 tsp. sugar
1 tsp. Worcestershire sauce
1 1/2 oz. brandy (100 proof)

Tear spinach into bite-sized pieces and place in large salad bowl.
Add tomato strips, salt and pepper.

Mix remaining ingredients except brandy in small saucepan and heat until very hot.

Heat brandy briefly, add to saucepan and ignite. Pour flaming dressing over spinach and toss gently but thoroughly. Serve on warm salad plates.

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