



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Spinach Salad With Bacon Vinaigrette Candles

Recipe adapted from Rick Gresh

Makes 2 servings

For the bacon candles:

- 1 cup red wine vinegar
- 2 gelatin sheets (or 1 teaspoon powdered gelatin)
- ¾ pound bacon
- 2 teaspoons minced thyme
- 2 teaspoons minced parsley
- 1 teaspoon black pepper
- Two 4-inch lengths of twine, dipped in vegetable oil
- Two 2-ounce votive candle containers

For the spinach salad:

- ½ pound spinach, washed torn into bite-size pieces
- Salt and pepper
- ½ red onion, sliced into ½-inch rings
- 1 egg, hard-boiled, peeled and coarsely chopped
- Chipotle powder (optional)
- 2 ounces feta cheese, diced

1. Make the vinegar gelatin: In a small pot, bring the vinegar to a boil and add the gelatin. Pour the gelatin into a small pan or bowl and chill until solid (about 2 hours). When set, chop the vinegar gelatin into small cubes.
2. Render the bacon: Cook the bacon over low heat until the fat is completely rendered (about 30 minutes). Pour the fat through a strainer, discard the solids, and chill. When fat is semi-solid (soft enough to stir easily but not too warm, or it will melt the gelatin) stir in the thyme, parsley and pepper.
3. Make the candles: Hold the twine in the candle container and spoon in a layer of the bacon fat. Top with a sprinkle of gelatin cubes, and repeat layers until the top of the container is reached. Repeat with the other candle. Chill until the fat is solid.
4. Make the salad: Toss the spinach with salt and pepper. Broil or grill the onion until soft. Dust the egg with

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chipotle powder, if using, and layer on a plate with onion, feta cheese and spinach. Light bacon candles, and after fat melts (about 10 minutes), slowly pour over salads at the table.