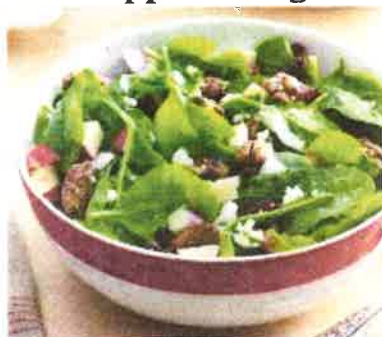


SPINACH APPLE SALAD With Apple Vinaigrette



For the Vinaigrette:

1	Cup	Apple Cider
2	Small	Apples, divided
¼	Cup	Oil
¼	Cup	Apple Cider Vinegar
2	Tablespoons	Honey
1	Teaspoon	Dijon Mustard

For the Salad:

10	Ounces	Fresh Baby Spinach
½	Small	Sweet Red Onion, sliced thin
⅓	Cup	Feta Cheese, crumbled
2	Slices	Bacon, cooked crisp and crumbled

Directions:

1. Peel, core and chop 1 apple and braise it in the apple cider until it's fall apart tender. Place in food processor or blender with remaining vinaigrette ingredients and blend until smooth. Chill for at least ½ hour.
2. Core and chop remaining apple. Toss with the spinach, onion, cheese and bacon. Pour vinaigrette over salad and toss again to coat.