Chef from the Hood Recipes

Chef:
Chef Armand Ausiello

Restaurant:
Ausiello's 5th St. Grill Downtown Santa Rosa

Recipe:
Debbie's Spinach Salad!

Ingredients:

Prep salad ingredients & arrange by piling up in this order in the salad bowl:

4 large handfuls of clean spinach leaves
1 flat can sliced water chestnuts, drained
1 small red onion, peeled & thinly sliced
1 dozen fresh button mushrooms, sliced
2 or 3 salad tomatoes, cut into wedges
2 or 3 hard boiled eggs, rough chopped
6 to 8 slices bacon, cooked & chopped

Mix these ingredients for the dressing & pour over the salad before serving:

2 teaspoons sugar
1/2 teaspoon dry mustard
1/2 teaspoon salt
1 tablespoon apple cider vinegar
1/2 cup salad oil, (or light olive oil)
2 teaspoons fresh lemon juice

Chef Debbie Ausiello credits her sisters-in-law for this salad recipe. "It's not fancy, but just a really good combination of flavors." Serve in a large, shallow salad or pasta bowl, on individual plates or keep the ingredients separated (salad bar style) with the dressing on the side and let everyone build their own salad just the way they want it. These ingredients make about 4 salad servings with dressing; adjust quantities up or down as you wish.