**Spinach Salad**

**Croutons:**

6 slices old bread, cubed

6 Tbsp. melted butter

1 tsp. salt

¼ tsp. pepper

2 tsp. parsley

2 tsp. oregano

2 Tbsp. parmesan cheese

**Salad:**

½ bag spinach

10 strips bacon, cooked and chopped

½ red onion, diced

1 carrot, grated

4 hardboiled eggs diced or cut into wedges

Croutons (see above)

Candied Pecans (see above)

Dressing (see above)

**Candied Nuts:**

2 oz. melted butter

¼ cup brown sugar

1 Tbsp. Tabasco or Sriracha sauce

1 Tbsp. Worcestershire sauce

1 ½ cup chopped nuts

**Dressing:**

4 oz. soybean oil

2 oz. red wine vinegar

½ cup tomato sauce

½ Tbsp. ketchup

½ tsp. oregano

½ tsp. basil

½ tsp. parsley

½ tsp. chives

½ tsp mustard powder

Salt and pepper to taste

**INSTRUCTIONS**

**Candied Pecans:**

1. Preheat oven to 350°.
2. Mix all ingredients together in a bowl.
3. Spray a ½ sheet pan with spray and pour out nut mixture evenly on the tray.
4. Bake for 8 minutes. Stir. Repeat until they are as crispy as your group would like. Put them on the speed rack to cool.

**Croutons:**

1. Preheat oven to 350°.
2. Mix melted butter with all the spices and cheese in a bowl.
3. Add bread and stir around to coat the bread with butter mixture. Pour onto a ½ sheet pan.
4. Bake for 10 minutes. Take the pan out, stir, bake for another 10 minutes. Repeat this step as necessary

**Dressing:**

1. Whisk all ingredients together in a bowl.

**Hardboiled Eggs:**

1. Bring a pot of water to a boil. Add the eggs.
2. After 7 minutes of boiling, turn the heat off and take the pot off of the stove. Cover with a lid and let the eggs sit in the pot for another 7 minutes.
3. Peel the eggs under running water. Dice the peeled eggs into a medium dice, or cut into wedges