

Sesame Spinach Salad

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2 bags spinach
1 carton cherry tomatoes, halved
2 boiled eggs, chopped
1 pound lean bacon, cooked and crumbled
1 carton mushrooms, sliced
2 tablespoons butter
1/2 cup sesame seeds
1/4 cup powdered parmesan cheese
Dressing Ingredients
1/2 cup mayonnaise
1 tablespoon vinegar
2 tablespoons minced onion
1/4 teaspoon garlic salt
1 cup sour cream
1 tablespoon sugar
3/4 teaspoon salt

Combine spinach, cherry tomatoes, boiled eggs, bacon, and mushrooms. Chill well.

In a skillet, melt butter and add sesame seeds. Cook over low heat, browning sesame seeds lightly.

Add the parmesan cheese. Allow mixture to cool and add 3/4 of it to salad.

For salad dressing: Combine ingredients in small mixing bowl. Just before serving, toss salad with the dressing.

Place remaining sesame seed mixture on top of salad.

Per Serving (excluding unknown items): 1977 Calories; 201g Fat (86.6% calories from fat); 24g Protein; 46g Carbohydrate; 11g Dietary Fiber; 203mg Cholesterol; 3152mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 28 1/2 Fat; 1 Other Carbohydrates.