



MABS' FOO YUNG CRESS

- 8 cups fresh spinach, rinsed and torn in bite-size pieces
- 1 1 lb can bean sprouts, drained
- 1 5 oz can sliced water chesnuts
- 5 slices bacon, diced, crisp-cooked, drained
- 2 hard boiled eggs, sliced
- Meat from 1 rotisserie chicken

Dressing:

- 1 cup salad oil
- 1/3 cup sugar
- 1/3 cup ketchup
- 2 tsp Worcestershire sauce
- 1/4 cup apple cider vinegar
- 3 TB MABS' ATOMIC MUSTARD**
- 2 TB grated onion

Place all dressing ingredients into blender and combine on high until smooth. Arrange spinach on four large plates. Distribute next five items evenly over top, fanning for presentation. Serve with dressing on the side.