Maple Balsamic Bacon Vinaigrette Over Wilted Baby Spinach

4 Tbsp. Maple Balsamic Vinegar  
2 Tbsp. red wine vinegar  
1 tsp. good quality Dijon style mustard  
4 Tbsp. Extra Virgin Olive Oil  
2 Tbsp. finely minced shallots  
½ tsp. salt  
Freshly ground black pepper to taste  
4 slices center-cut bacon, cooked to a crisp and finely crumbled  
2 quarts young spinach leaves, stems removed, washed

Place spinach in a serving bowl.

Place the Maple Balsamic, half the crumbled bacon, red wine vinegar, salt, half the shallots, pepper, and mustard in a small saucepan over medium heat. Gently warm while whisking – remove from heat before it reaches a simmer. Allow to cool for a minute, and then whisk in the Extra Virgin Olive Oil to emulsify. Adjust seasoning.

Gently dress spinach with warm vinaigrette and top with remaining crumbled bacon and shallot.

Serve warm.