

WELL EQUIPPED

Salad Spinners

We bet you'll get your daily serving of greens if you buy one of these hardworking bowls.

BY NICOLE CHERIE JONES | RECIPE BY VIVIAN JAO
 PHOTOGRAPHY BY KANG KIM



1 the family with little cook helpers

2 the mod couple

3 the health-conscious college student

4 the entertainer

5 the salad fanatic

(1) CHEF'N SALAD SPINNER
 \$20, chefn.com for stores
UPSIDE Inexpensive; spins with one hand; remains stable while spinning; lever locks down for storage.
DOWNSIDE Bulky, heavy bowl not ideal for serving.

(2) RSVP SALAD SPINNER
 \$20, cheftools.com
UPSIDE Fun, funky design; large capacity.
DOWNSIDE Requires two hands to operate and more effort than the others to spin; heavy.

(3) MIU PULL STRING SALAD SPINNER
 \$19, amazon.com
UPSIDE Inexpensive; light and compact; retractable, easy-pull cord; versatile spinning action delicate enough to clean berries.
DOWNSIDE No brake; cord may snap back if you let go; requires two hands to operate; a bit flimsy; cord may fray after heavy use.

(4) OXO STEEL SALAD SPINNER
 \$50, oxo.com
UPSIDE Spins with one hand; knob locks down for storage; large capacity; see-through lid; doubles as stylish serving bowl.
DOWNSIDE Expensive; heavy.

(5) ZYLISS EASY SPIN SALAD SPINNER
 \$25, zylissusa.com for stores
UPSIDE Easy-pull cord; spins fast and smoothly; see-through lid.
DOWNSIDE Requires two hands to operate; cord may fray after heavy use.

TURN FOR THE RECIPE

FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY VICTORIA PETRO CONROY.

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USE YOUR SALAD SPINNER TO
 make this ↓



Side note
 Serve with a mixed greens salad for brunch or a light dinner.



Leek-and-Bacon Tart

SERVES 6
PREP 50 MIN (PLUS RESTING)
BAKE 35 MIN

- One 9-inch frozen pie shell, thawed
- 2 large eggs, 1 separated
- 2 leeks, green parts discarded and whites thinly sliced crosswise (about 2½ cups)
- 3 slices thick-sliced smoked bacon, cut crosswise ¼ inch thick
- ¼ cup sour cream
- ½ cup heavy cream
- ½ cup milk
- ½ teaspoon ground nutmeg
- Salt and pepper

1. Preheat the oven to 350°. Prick the crust all over with a fork, fill with pie weights and cover with foil. Bake for 15 minutes; remove the foil and weights.
2. In a small bowl, beat the egg white; lightly brush the crust with some egg white, reserving the rest. Bake until lightly golden, about 10 minutes. Let cool on a rack.
3. Meanwhile, add the leeks to a salad spinner and cover with water. Swish the leeks around to separate the pieces and dislodge any dirt. Slowly lift the basket from its bowl so the dirt stays at the bottom; discard the water and rinse the

- bowl. Replace the basket and spin the leeks dry.
4. In a medium skillet, cook the bacon over medium heat until lightly golden, 8 to 10 minutes. Drain off all but about 1 tablespoon bacon grease. Add the leeks to the skillet and cook until crisp-tender, about 2 minutes. Let cool.
 5. In a large bowl, beat together the remaining whole egg, egg yolk, beaten egg white and the sour cream. Stir in the heavy cream, milk, nutmeg, ¼ teaspoon salt and ¼ teaspoon pepper. Set the crust on a baking sheet. Spread the leek-bacon mixture in the bottom, then pour in the cream mixture. Bake until set, about 35 minutes. Transfer to a rack to cool for 20 minutes before serving.