

Strawberry & Spinach Salad

Ingredients:

2 tbl. sesame seeds
1 tbl. poppy seeds
½ cup sugar
½ cup olive oil
¼ cup white vinegar
¼ tsp. paprika
¼ tsp. Worcestershire sauce
1 tbl. minced onion
10 oz. fresh spinach, rinsed, dried and torn into bite-size pieces
1 quart strawberries, cleaned, hulled and sliced
¼ cup almonds, blanched and slivered

Directions:

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover, and chill for 1 hour.

In a salad bowl, combine the spinach, strawberries and almonds. Pour dressing over salad, and toss. Refrigerate for 10 – 15 minutes before serving.

~ Credit: allrecipes.com