

Spinach Salad I

Written by

Wednesday, 22 June 2011 16:22 - Last Updated Wednesday, 06 July 2011 02:22

You select the garnishes (any or all)! 1/3 cup olive oil 2 TBS white wine vinegar 1/2 tsp sugar 1/2 tsp salt 1/4 tsp fresh ground black pepper 1 tsp soy sauce 1 TBS vermouth 2 tsp Dijon mustard 1/2 tsp curry powder 1– 1 1/2 pounds...

You select the garnishes (any or all)!

- 1/3 cup olive oil
- 2 TBS white wine vinegar
- 1/2 tsp sugar
- 1/2 tsp salt
- 1/4 tsp fresh ground black pepper
- 1 tsp soy sauce
- 1 TBS vermouth
- 2 tsp Dijon mustard
- 1/2 tsp curry powder
- 1– 1 1/2 pounds fresh spinach, washed, dried, and torn into bite sized pieces
- Garnishes (any and all):
- 1 cup diced green apple
- 1 TBS sesame seeds
- 1 TBS toasted walnuts or crushed dry-roasted Spanish peanuts
- 1/4 cup chopped green onions
- 1/2 cup golden raisins
- 1/2 medium Vidalia onion (sliced into thin half circles)

1. Combine olive oil and next 8 ingredients into a cruet and shake well, refrigerate
2. Assemble spinach and desired garnishes into a chilled salad bowl, tossing well
3. Either lightly apply dressing in large bowl or allow guests to portion their own

Serves 6-8

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