

Strawberry and Spinach Salad

Serves 4

2 Tablespoons sesame seeds

1 Tablespoon Poppy seeds

½ cup white sugar

½ cup Olive oil

¼ cup distilled white vinegar

¼ teaspoon Paprika

¼ teaspoon Worcestershire sauce

1 Tablespoon minced onions

10 ounces fresh Spinach- rinsed dried, and torn into bit sized pieces

1 quart Strawberries- cleaned hulled and sliced

¼ cup Almonds, blanched and slivered

1. In a large bowl, whisk together the Sesame seeds, Poppy seeds, sugar, Olive oil, vinegar, Paprika, Worcestershire sauce and onion. Cover and chill for one hour.
2. In a large bowl, combine the Spinach, Strawberries and Almonds. Pour dressing over salad, and toss. Refrigerate 10-15 minutes before serving.