

Baby Spinach with Mandarin Oranges and Toasted Almonds/Pecans

(Serves 6-8 persons)

You'll need:

Baby spinach (to serve 8 persons)

1 cup toasted sliced almonds or pecan halves (toast on foil at 300 degrees for 8-10 minutes till golden) and let cool before adding to spinach.

1 can mandarin oranges (drained) but SAVE the juice!

1 red onion (thinly sliced)

Dressing: Combine and whisk together the following ingredients:

¼ cup cider vinegar

½ cup olive or vegetable oil or a specialty oil of your choice.

¼ cup white sugar

½ tsp. salt and pepper (to taste)

1 Tbsp. Dry mustard

2 – 3 Tbsp. Mandarin juice from can

Combine spinach, orange segments and toasted almonds or pecan halves.

Combine dressing ingredients in small blender or whisk thoroughly and refrigerate. Add to salad just before serving.