



STRAWBERRY SPINACH SALAD WITH RHUBARB DRESSING

SUBMITTED BY: CINDY MULLET

Ingredients:

4 cups spinach or other mixed greens

1 cup fresh strawberries

Topping options (2 green onions chopped, 1 small red onion, 1 clove garlic minced, 1/2 cup asparagus blanched and chilled, 2 T sunflower seeds, 1/2 cup bacon pieces, 1/2 cup walnuts, 1/2 cup salted peanuts, 1/2 cup shredded cheese, 1 tsp grated lemon or orange peel, 1 cup cooked turkey

Rhubarb Dressing: 2 cups chopped rhubarb

1/2 cup sugar

1/4 cup vinegar

3/4 cup oil

2-3 T grated onion

1 1/2 tsp Worcestershire sauce

1/4 tsp salt

Instructions:

For salad: Combine spinach and strawberries with selected toppings. Pour half of dressing over salad just before serving, then more as needed.

For dressing: Cook rhubarb, sugar and vinegar over medium heat until soft. Drain in sieve. Discard pulp. To 6 tablespoons of this juice, add remaining ingredients. Shake in jar or whisk together. Chill at least 1 hour before serving.