



STRAWBERRY SPINACH SALAD

Spinach broken into bite size pieces.
Strawberries or Fruit of your choice - cut up

Optional toppings

- *asparagus
- *sunflower seeds
- *almonds or walnuts
- *bacon bits
- *peanuts
- *shredded cheese

Rhubarb Salad Dressing

- 2 C's chopped rhubarb
- ½ C sugar (I used organic evaporated cane juice sugar)
- ¼ C vinegar
- ¾ C olive oil
- 2-3 T grated onion
- 1 ½ t Worcestershire sauce
- ¼ t salt

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

Recipe from *Simply in Season*/A World Community Cookbook. Written by Mary Beth Lind and Cathleen Hockman-Wert. 2005

My adaptation - After I had followed the recipe to where is said "Discard the pulp", I decided to put it all back together and run in through my food processorI didn't want to throw out the pulp. I also added some honey.