

Strawberry Spinach Salad

NOTE: Dressing recipe makes 1 quart. I only use about 1/3 of this on the salad so you can either cut back on the recipe or use the left-over on another salad. Also good on spinach, mushroom, and tomato salad or lettuce, sliced cucumbers, and orange slices salad.

Ingredients

- 2 bags baby spinach
- 1 quart sliced strawberries
- 1 cup chopped walnuts
- 8 slices cooked and crumbled bacon
- Dressing:
 - 2/3 cup white vinegar
 - 1/4 cup lemon juice
 - 1 1/2 cup sugar
 - 1 teaspoon dry mustard
 - 1 teaspoon paprika
 - 1 small onion chopped
 - 2 teaspoons salt
 - 2 cups vegetable oil
 - 3 tablespoons poppy seeds

Directions

1. Heat vinegar, sugar, and lemon juice until sugar dissolves.
2. Pour into blender and add everything but oil and poppy seeds. Blend on slow.
3. Add oil slowly until well blended.
4. Add poppy seeds, blending until just mixed.
5. Serve dressing warm over salad to wilt spinach.