

# Strawberry Spinach Salad

## Ingredients

2 Tbsp sesame seeds  
1 Tbsp poppy seeds  
1/2 cup white sugar  
1/2 cup olive oil  
1/4 cup distilled white vinegar  
1/4 tsp paprika  
1/2 tsp Worcestershire sauce  
1 Tbsp minced onion  
10 oz baby spinach, torn into bite-sized pieces  
1 or 2 pints strawberries, sliced  
1/2 cup slivered almonds

## Directions

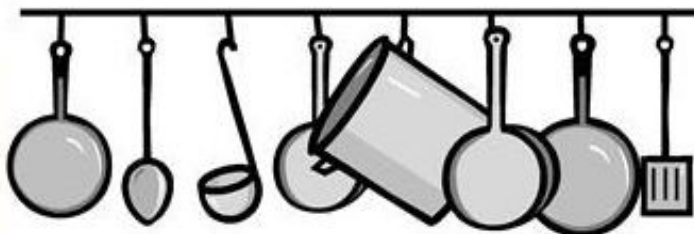
Whisk together sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover and chill for one hour.

In a large bowl, combine spinach, strawberries and almonds. Pour dressing over salad, toss and refrigerate 10 to 15 minutes before serving.



**It was summertime in the early 1900s and the strawberries were ripe for picking on the Krumfuss berry farm.**

*Submitted by: Cecilia Green*



*“Perfect for a spring brunch served on the patio.”*