

SPINACH STRAWBERRY SALAD

NL 1 - 2000

2 tbsp sugar
2 tbsp red wine vinegar
¼ cup salad oil
1 bunch spinach, stemmed
1½ tsp fresh dill (or ½ tsp dry)
1 cup strawberries, sliced or chunked
sesame seeds
minced garlic to taste
dry mustard to taste
salt and pepper to taste

Toast sesame seeds in dry skillet or hot oven for several minutes, tossing often; let cool. Combine sugar, vinegar, garlic, dry mustard, and salt and pepper. Whisk in oil in thin stream. Toss with spinach, strawberries, dill, and sesame seeds. Serves four.