

Featured Recipe

# Mandarin Orange Spinach Salad

## Ingredients

- ① • 1/2 cup vegetable oil
- 1/3 cup sugar
- 1/3 cup white vinegar
- 3/4 teaspoon salt
- 2 tablespoons minced fresh parsley
- ② • 3/4 cup slivered almonds
- 4-1/2 teaspoons sugar
- 7 cups torn romaine
- 7 cups chopped fresh spinach
- 1-1/2 cups sliced celery
- 1-1/2 cups sliced green onion
- 3 cans (11 ounces each) mandarin oranges, drained

## Directions

1. In a jar with a tight-fitting lid, combine the first five ingredients; shake well. Set aside. In a skillet, cook and stir the almonds and sugar over medium heat until sugar is melted and almonds are coated. Spread on foil to cool completely.

2. In a large salad bowl, combine the romaine, spinach, celery and onions. Add oranges and sugared almonds; toss gently. Shake dressing; drizzle over salad and toss to coat.

Yield: 24 servings.

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