

## Salad

*(Tailor amount to number of guests)*

local fresh spinach leaves  
cooked red beets, sliced or quartered  
1 - 2 oranges, peeled, sliced and quartered  
½ red onion, chopped  
toasted sliced almonds  
\* Arrange on platter

## Dressing

Place ½ red onion in food processor.\*

Add:

1 tsp paprika  
1 tsp curry powder  
½ tsp turmeric  
½ tsp salt  
½ tsp dry mustard or dijon

Chop onion and blend spices together. Add ⅓ cup cider vinegar and ½ cup honey to emulsify dressing. Mix well and finish with a steady stream of one cup canola or safflower oil.

This recipe makes two cups and can be stored in an airtight container in the refrigerator and kept for up to two weeks. Enjoy!

*\*If you don't have a food processor, you can use a blender or hand mixer.* 