

Strawberry Spinach Salad with Strawberry Vinaigrette

Strawberry Spinach Salad

Toss together:

- 4 cups spinach, washed, de-stemmed.
- 1 cup strawberries, washed and sliced
- ½ red onion, sliced
- 4 oz blue cheese crumbles or feta cheese
- 2 T. Cinnamon Sugar Nuts

Add Strawberry Vinaigrette Dressing to your taste and toss before serving



Combine all ingredients in a skillet over medium heat. Cook until sugar dissolves, stirring constantly. When sugar has crystalized onto nuts remove from pan and cool on baking sheet lined with parchment paper.

Cinnamon Sugar Nuts

- 3 c. nuts of choice
- 1 c. sugar
- ¼ c. water
- 1 tsp. cinnamon

Strawberry Vinegar

- 3 cups trimmed strawberries (about 1 pound)
- 2 tablespoons sugar, or to taste
- 2 cups white balsamic vinegar

Place the berries and the sugar in the bowl of a food processor and pulse until the berries are finely chopped and juicy, but not liquefied. Pour them into a large bowl and stir in the vinegar. Let stand at room temperature for 1 hour. Strain the mixture through a fine-mesh sieve into a clean bowl and discard the solids. For the clearest vinegar, let the mixture drain without pushing on the pulp with a spoon. Store the vinegar covered and refrigerated for up to 1 week.

Strawberry Vinaigrette

- 1 cup Strawberry Vinegar
- 1 cup grapeseed oil or very mild olive oil
- Salt and ground black pepper, to taste

Pour the vinegar and oil into a jar with a tight-fitting lid. Season with salt and pepper. Close the jar and shake vigorously. Shake again just before serving.

Recipe provided by Sheri Castle; Carrboro Farmer's Market

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