

Mandarin Spinach Salad

10 ounces Fresh Spinach
 $\frac{1}{2}$ small Red Onion (*very thinly sliced, separated*)
11 ounces drained Mandarin Orange Slices
2 Tablespoons Sunflower Seeds

DRESSING:

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|-------------------------------|--------------------------------------|
| $\frac{3}{4}$ cup Sugar | $\frac{1}{3}$ cup Raspberry Vinegar |
| 1 teaspoon Dry Mustard | 1 $\frac{1}{2}$ teaspoon Poppy Seeds |
| 1 cup oil | 1 teaspoon Salt |
| 1 Tablespoon grated Red Onion | |

Place all Dressing ingredients, except Oil and Poppy Seeds, in blender for 15 seconds. With blender running, add Oil in a stream, and then add Poppy Seeds.

Tear spinach leaves into pieces, removing spines. Place Spinach in Bowl(s) or on plate(s). Garnish with Onion Slices, Orange Slices, and Sunflower Seeds.

Pour Dressing over Salad just before serving.