

Raspberry, Walnut, Spinach Salad

By Lennie Jo Barnes

The first time I tried this was at the Red Lion Hotel in 1978. I've tried to come close with my own version because we love it so much.

Mix in large bowl

½ half iceberg lettuces

1 bag mixed greens

1 bag spinach

1 shredded carrot

Set aside and mix in 4 med. bowls

4 hard boiled eggs (peeled and cut in fourths)

1 can of drained or fresh pears

1 peeled and shredded Jicama

1 peeled and chopped apple (may replace jicama)

1 bunch of grapes

4 TLB dried cherries or cranberries

1/2 cup walnuts or more (Lightly roasted in oil)

3-4 slices of bacon cooked. (Reserve fat)

Salad dressing:

I used to make mine with raspberries, oil, cider vinegar but it

It is far simpler to use the new Paul Newman's Raspberry, walnut, vinegar dressing.

Arrange eggs around salad bowl.

Arrange slices of pears in bowl

Add pieces of apple (optional)

Add grapes around bowl (red or green)

Heat bacon fat and add bag of spinach and dried cherries or cranberries. Once wilted add to four bowls evenly and sprinkle with walnuts.

This is a meal in itself but you may want to add pieces of roasted chicken or salmon.

YUM!