

Mandarin Orange Salad

SOURCE: Patricia Frerker

INGREDIENTS:

Dressing:

1/3 C oil

1/4 C sugar

1/4 C white vinegar

1 TBS chopped parsley

1/2 tsp salt

1 TBS hot pepper sauce

Salad:

1/2 C slivered almonds

3 TBS sugar

4 C torn lettuce

4 C torn spinach

1 C celery, cut into small pieces

1/2 C cut up green OR red onions

1 (11 oz) can mandarin oranges, cut up

DIRECTIONS:

Combine all dressing ingredients and shake well. Refrigerate at least 1 hour.

Cook sugar and almonds over medium heat till sugar coats almonds - stir frequently to avoid sticking. Pour onto foil to cool. Break apart.

In large bowl, combine remaining ingredients except oranges. Add oranges and almonds when ready to serve. Lastly, pour dressing over salad. Toss and serve.

Yield: 10 (1-cup) servings