## Spinach Salad

(serves 8-10)

| Spinach                   | 2 lbs        |
|---------------------------|--------------|
| Radicchio                 | 1 small head |
| Red Onion – thinly sliced | 1 medium     |
| Olive Oil                 | ½ cup        |
| Dry Mustard               | 1 tsp        |
| Sugar                     | ¼ cup        |
| Lemon Juice               | 1 tbsp       |
| Wine Vinegar              | ½ cup        |
| Salt                      | 1 tbsp       |
| Black Pepper              | 1 tsp        |
| Blue Cheese - crumbled    | 1 cup        |
| Mandarin oranges          | 2 small cans |

Remove spinach stems, rinse spinach and radicchio, hydrate, drain and tear spinach into bite-sized pieces. Peel & thinly slice red onion.

Put Spinach & Onions in large bowl, store in refrigerator.

Prepare dressing by hand blending in large jar: Olive oil, mustard, sugar, lemon juice, vinegar, salt & pepper Pour ½ of the dressing on the spinach and toss.

Then add the blue cheese to the remaining dressing

Drain the mandarin oranges. Add oranges and remaining dressing to salad. Toss again before serving.