

Rachel's Spinach Salad

This salad is always a hit whenever I take it anywhere. Over the years I have learned that it's much easier if I do some of the preparations in advance, namely toasting the almonds, cooking the eggs, cooking the bacon, grating the cheese, and making the dressing. You can vary the ingredients according to your own taste, for example I don't use very much onion in mine, and I leave out the mushrooms altogether if I don't have them on hand.

1 head lettuce
1 or 2 bags fresh baby spinach
 $\frac{3}{4}$ pounds sliced mushrooms
 $\frac{3}{4}$ pound grated Swiss cheese
1 red onion
 $\frac{1}{2}$ pound bacon, cooked and crumbled
1 can mandarin oranges, drained
2 or 3 hard-boiled eggs
 $\frac{1}{2}$ cup slivered almonds
3 T sugar

Dressing:

$\frac{3}{4}$ Tablespoon poppy seeds
 $\frac{1}{3}$ cup white vinegar
 $\frac{3}{4}$ cup oil
 $\frac{1}{3}$ cup sugar
1T grated onion
 $\frac{3}{4}$ tsp salt
2 T prepared mustard

Cook almonds and sugar over low heat until light brown. Mix first 5 ingredients; sprinkle almonds, bacon, eggs, and oranges on top. Dress just before serving or serve dressing on the side. Keep dressing well-mixed.

-Rachel Beck