



Walnut Raspberry Salad and Raspberry Vinaigrette

Ingredients

3 tablespoons raspberry preserves
2 tablespoons vegetable oil
2 tablespoons cider vinegar
Sea salt and freshly ground pepper to taste
8 cups fresh baby spinach leaves
1/3 cup slivered red onions
6 ounce package fresh raspberries
1/2 cup coarsely chopped and toasted California walnuts
1 large egg white

3/4 teaspoon vanilla extract
2 cups walnut halves
1/4 cup canola oil
2 tablespoons cider vinegar
2 raw honey
1-1/2 teaspoons light corn syrup
1 teaspoon poppy seeds
1/4 teaspoon salt
1/4 teaspoon ground mustard

Candied Walnuts

Directions

Preheat oven to 300°. In a small bowl, whisk egg white and vanilla until frothy. Stir in walnuts. Sprinkle with sugar; toss to coat evenly. Spread in a single layer in a greased 15x10x1-in. baking pan.

Bake 25-30 minutes or until lightly browned, stirring every 10 minutes. Spread on waxed paper to cool completely.

Dressing

Directions

In a large bowl whisk together preserves, oil and vinegar. Season with salt and pepper. Add salad mixture and onion and toss gently to coat with dressing. Add raspberries and walnuts and toss very lightly again. Serve immediately.