**Cranberry Almond Spinach Salad**

1 tablespoon butter

¾ cup blanched, slivered almonds

1 lb. spinach, fresh

1 cup sweetened dried cranberries

4 oz. feta cheese, crumbled

2 tablespoons toasted sesame seeds

1 tablespoon poppy seeds

½ cup sugar

2 teaspoons minced onion

¼ teaspoon paprika

¼ cup white wine vinegar

¼ cup cider vinegar

½ cup vegetable oil

1. Melt butter in a small pan over medium heat. Add almonds and cook until lightly toasted. Remove from heat and set aside to cool.
2. Chop or tear spinach into bite-size pieces and place in a large salad bowl.
3. Add toasted almonds, cranberries and feta.
4. To make dressing, which together sesame seeds, poppy seeds, sugar, onion, paprika, vinegars and vegetable oil.
5. Add dressing to taste and gently toss the salad. Makes 8 servings.