

CATHERINE'S STRAWBERRY & SPINACH SALAD

Catherine doesn't cook much, but she has some tried-and-true recipes she can pull together quickly to serve company...or a hungry Vincent on a late summer's evening visit. Here's one!

1 lb. fresh spinach

1 ½ tablespoons fresh-squeezed lemon juice

3 tablespoons olive oil

½ teaspoon each salt and pepper

1 cup sliced strawberries

4 very thin slices of Vidalia or other sweet onion [If you don't have sweet onions, soak yellow onion slices in a bowl of cold water for 10 minutes, drain, rinse again and drain - they'll work just fine!]

Wash spinach and tear into bite-size pieces. Drain well.

Mix lemon juice, oil, salt and pepper. Blend well until a bit thickened.

Assemble salad:

Place spinach in a bowl

Add onion, then strawberry slices.

When ready to serve, pour dressing on and toss gently.