



# strawberry salad with sugared almonds & poppy seed dressing

Some people believe strawberries are an aphrodisiac, others, that almonds bring good fortune. So get lucky with our "perfect bite" – a fork crammed with crisp lettuce, scarlet strawberries and sugared almonds, all coated in a sweet-and-sour poppy seed dressing.

**SERVES: 6**



**julie albert & lisa gnat**



## ingredients

### Sugared Almonds

- 1/4 cup sugar
- 2 tsp water
- 3/4 cup slivered almonds

### Poppy Seed Dressing

- 1/4 cup sugar
- 1/4 cup mayonnaise
- 2 tbsp milk
- 1 tbsp white vinegar
- 2 tsp poppy seeds

- 8 cups romaine lettuce torn into bite-size pieces
- 1 cup sliced strawberries
- 1/2 cup dried cranberries

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## directions

- 1.** For the almonds, in a medium saucepan, combine sugar and water. Cook over medium heat until sugar dissolves. Add slivered almonds and stir to coat. Continue to cook and stir until sugar and almonds turn golden. Remove from heat and place almonds on a piece of aluminum foil that has been coated with non-stick cooking spray.
- 2.** For the dressing, in a small bowl, whisk sugar, mayonnaise, milk, vinegar and poppy seeds.
- 3.** In a large bowl, combine lettuce, strawberries, cranberries and sugared almonds. Toss with dressing and serve.

*“One of the benefits of eating salad is that you can eat tons of it and never be satisfied.”*

– JIM GAFFIGAN

