

# Spinach and Apple Salad with Crispy Almonds

BON APPÉTIT JUNE 1997

Yield Makes 6 to 8 Servings

## Ingredients

1/4 cup minced onion

3 tablespoons apple cider vinegar

3 tablespoons white wine vinegar

2 tablespoons sesame seeds

1/4 teaspoon paprika

3 tablespoons sugar

1/2 cup olive oil

2 tablespoons butter

3/4 cup blanched slivered almonds (about 3 ounces)

1 bunch spinach leaves

2 medium-size red-skinned apples, quartered, cored, thinly sliced

## Preparation

Combine onion, cider vinegar, white wine vinegar, sesame seeds and paprika in small bowl. Mix in 2 tablespoons sugar. Gradually whisk in olive oil. Season dressing to taste with salt and pepper. Melt butter in heavy large skillet over medium heat. Add almonds. Stir until almonds begin to color, about 2 minutes. Sprinkle remaining 1 tablespoon sugar over. Stir until sugar melts and begins to turn golden, about 2 minutes longer. Transfer almonds to bowl and cool. (Dressing and almonds can be prepared 4 hours ahead. Cover separately and let stand at room temperature.) Combine spinach and apples in large bowl. Toss with enough dressing to coat. Mix in almonds. Serve salad, passing any remaining dressing separately.