

## Cranberry-Raspberry Spinach Salad

### Ingredients:

1 10oz. Pkg. frozen red raspberries in syrup, thawed  
¼ cup sugar  
½ cup cranberry-raspberry juice cocktail  
¼ cup red wine vinegar  
¼ tsp. ground cinnamon  
1 pkg. fresh baby spinach  
1/3 cup roughly chopped walnuts  
¼ cup dried cranberries  
2 tsp. cornstarch  
2 tbsp. sunflower seeds  
¼ tsp. celery seed  
3 scallions, thinly sliced  
1/8 tsp. ground cloves

### Directions:

*Make-Ahead Dressing:* Put raspberries in a blender and process until smooth. Strain through a sieve to remove seeds. In a medium saucepan, stir together sugar and cornstarch, add the strained raspberries. Stir over medium heat until thick and bubbly. Cook for 2 additional minutes. Transfer to a non-metal container and chill.

Whisk in the juice, vinegar, celery seed, cinnamon & cloves. Cover and chill in refrigerator until ready to use.

In a salad bowl, toss spinach, walnuts, dried cranberries, sunflower seeds and scallions. Drizzle with *half the* dressing and garnish with fresh berries, if desired.  
*Makes 4 main or 8 side dish servings.*