

Indian Spinach Salad



$\frac{1}{8}$ cup white wine vinegar

$\frac{1}{4}$ cup salad oil

1 T. chutney chopped fine

2 t. sugar

$\frac{1}{2}$ t. salt

$1\frac{1}{2}$ t. curry powder

$\frac{1}{2}$ t. dry mustard

2 T sliced green onion

8 cups (10 oz.) fresh spinach

$1\frac{1}{2}$ cup chopped apple

$\frac{1}{2}$ cup raisens

$\frac{1}{2}$ cup slivered almonds

Combine vinegar, oil, chutney, sugar, salt, curry and mustard. Cover and chill. Place torn spinach in large salad bowl. Top with apple, raisins, nuts and onion. Shake dressing; pour over salad and toss.