

**SPINACH WITH AVOCADO,  
ORANGE AND RED ONION**  
(10 servings)

3 oranges  
2 medium red onions  
1½ pounds spinach  
3 ripe avocados

**For the sesame-orange  
vinaigrette:**

4 garlic cloves, peeled  
1 teaspoon salt  
½ teaspoon freshly ground  
black pepper  
½ teaspoon minced fresh  
ginger  
1½ teaspoons dijon mustard  
4 tablespoons orange juice  
2 tablespoons red wine  
vinegar  
3 tablespoons sesame oil  
1 cup corn oil

One day before serving, peel oranges and slice very thinly. Place in a small glass bowl. Mash the garlic with the salt. Work in pepper, ginger and mustard. Place mixture in a small bowl and whisk in the orange juice and red wine vinegar. Gradually whisk in the sesame oil and corn oil. Cover oranges with part of dressing. Stir gently and reserve remaining dressing. Peel onion, slice very thinly, separate rings and refrigerate overnight, tightly covered. Wash spinach and remove tough stems. Drain well and tear into bite size chunks. Wrap carefully in a towel and refrigerate.

Five hours prior to serving, peel avocados and carefully slice into ¼ inch slices. Place in rows in a flat

dish and cover with remaining dressing. Be sure avocado is totally covered with dressing or it will turn brown. If necessary drain some marinade from oranges and add to avocados. Press plastic wrap gently on top of avocado to remove all surrounding air and refrigerate.

One hour before serving, place spinach in bowl or on individual plates. In a circle on top of the spinach, alternately overlap a slice of avocado, orange and red onion. Repeat until finished. Drizzle a bit of dressing over avocado. (Each person is allowed 3 rings each of avocado and orange.) Refrigerate. Pass extra dressing separately.