



## Spinach Salad w/ Goat Cheese, Toasted Walnuts and Pears

Prep: 30 minutes  
Yield: 4 servings

### Ingredients

For Dressing: 1 tablespoon red wine vinegar  
1 tablespoon balsamic vinegar  
1 tablespoon minced shallot  
½ cup extra-virgin olive oil  
1 teaspoon fresh lemon juice  
2 teaspoons Dijon mustard  
1 teaspoon each sugar and sea salt  
½ teaspoon black pepper

For Salad: ½ cup dried cranberries  
8 cups lightly packed fresh spinach leaves  
3 firm but ripe pears, not peeled, but quartered lengthwise, cored and cut into long slices  
1 ½ cups toasted walnuts  
½ cup goat cheese, crumbled

### Directions

In a small bowl, thoroughly whisk together red wine vinegar, balsamic vinegar, shallot, olive oil, lemon juice, Dijon mustard, sugar, sea salt and pepper. Set aside.

Soak dried cranberries in 2 tablespoons of the dressing. Let soak for 20 minutes.

Place 6 cups of the spinach in a large bowl. Add pears. Toss with most of the remaining dressing, then add last 2 cups of spinach and toss again until well coated. Add cranberries and toasted walnuts and toss again. Pour into bowls and sprinkle with goat cheese.

***This recipe is shared from  
a Downton Abbey cookbook***

*“This is a classic salad with a combination of both sweet and tart flavors, much like the Crawley sisters themselves! Yet, like this salad, while the girls themselves possess hints of sharpness, underneath it all they are well-meaning and quite delightful.*



## Old Time Christmas Cookies

Prep: 20 minutes  
Cook: 10 – 15 minutes/tray  
Yield: Depending on size, yield is about 100 cookies

### Ingredients

1 cup butter  
1 ½ cups sugar  
3 eggs  
½ teaspoon salt  
3 heaping teaspoons baking powder  
3 cups flour plus 2 – 3 additional cups  
½ cup milk  
¼ teaspoon anise oil plus a drop

### Directions

Mix sugar and butter, add eggs and beat well. Stir in milk, anise oil and salt. Sift 3 cups flour and baking powder together. Add to cream mixture. Mix well. Add 2 – 3 more cups of sifted flour. Mix ‘til dough is soft and not sticky (like pie dough).

Roll and cut out using your favorite cookie cutters.

Bake at 350 degrees F for 10 – 15 minutes (until edges are slightly brown). Frost while warm.

Frosting: Mix softened butter (3 – 4 tablespoons), powdered sugar (2 cups) and enough water to make frosting a soft consistency. The frosting will melt onto the warm cookies and then dry.

***This cookie recipe has been in my family for  
over 100 years!!***

***I hope you enjoy them as much as my family does . . .  
it would not be Christmas without them!!***

***Patchwork Party December 2021***