

Genoa Salami with Olive Cream Cheese Finger Sandwiches

10 slices very thin white bread
1/4 pound thinly sliced Genoa salami
olive cream cheese

To make olive spread use 1/4 cup manzanilla olives and 1/2 cup cream cheese. Mash the olives into the cream cheese with a fork. Spread 5 slices of the bread with spread and top with 2 slices of salami. Spread the remaining slices of bread with the remaining olive spread. Trim the crusts from the sandwiches, then cut the sandwiches into 4 pieces.

Spinach Salad

6 cup fresh spinach, torn in bite size pieces 1 large red onion
6 large strawberries
1/4 chopped nuts
Balsamic vinaigrette

Mix the fruit and spinach together, add onions. Pour the dressing over the salad and mix to coat evenly. Divide salad among 4 plates.(about 2 cups to each plate) Sprinkle with nuts.