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## ***Avocado and Grapefruit Salad***

- 8 Cups lettuce, mixed greens, torn
- 2 Grapefruit, peeled and sectioned
- 1 Avocado, pitted, peeled, and sliced
- 2 Tbsp vinegar, raspberry
- 2 Tbsp avocado oil, or olive oil
- 1 Tbsp water
- 1 Tsp sugar
- 1/8 Tsp salt

- 1) On a large serving platter or 6 individual salad plates, arrange the mixed salad greens and/or spinach, grapefruit sections, and avocado slices.
- 2) For dressing, in a small bowl, whisk together raspberry vinegar, avocado or olive oil, the water, sugar, and salt. Drizzle over the salad mixture.

Makes 6 Servings

