BYRON TOWNSHIP COMMUNITY CENTER

JANUARY

This Month...

- Facility Closed **Tuesday, January 1**
- Mini Challenge Islandmon Camp **Friday, January 2**
- Mommy & Me Paint Party **Saturday, January 17 at 10:00AM**
- January Luncheon **Monday, January 19 at 12:00PM**
- Chair Massages **Tuesday, January 20 at 10:00AM**
- **FREE** Craft Time **Thursday, January 22 at 10:30AM**
- Versiti Blood Drive **Tuesday, January 27** *www.versiti.org
- Pizza & Bingo White Elephant **Wednesday, January 28 at 12:00PM**

Please call or visit the front desk for preregistration & additional information.

www.byrontownshiprec.org
616.878.1998

2026 **JANUARY**

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Cranberry Spinach Salad

Ingredients for salad:

- 1 (5-6 oz) bag fresh baby spinach
- 1/2 cup dried cranberries
- 1/2 cup slivered almonds
- 1/2 cup crumbled feta cheese
- 1/4 red onion, sliced paper-thin

Ingredients for dressing:

- 1/3 cup extra-virgin olive oil
- 3 tbsp apple cider vinegar
- 2 tbsp honey (or pure maple syrup)
- 1 tbsp Dijon mustard
- 1 tsp poppy seeds
- 1/2 tsp salt
- 1/4 tsp black pepper

Instructions:

1. **Make the Dressing:** In a small bowl or a glass jar with a lid, combine all the dressing ingredients: olive oil, apple cider vinegar, honey, Dijon mustard, poppy seeds, salt, and pepper. Whisk or shake well until it's all blended.
2. **Toast Your Nuts (#1 Tip!):** Place your slivered almonds in a small, dry skillet over medium heat. Toast for 3-5 minutes, stirring often, until they are golden brown and you can smell that lovely, nutty aroma. Remove them from the pan immediately so they don't burn.
3. **Combine Salad:** In your largest, prettiest serving bowl, add the fresh baby spinach, dried cranberries, crumbled feta, sliced red onion, and your toasted almonds.
4. **Toss and Serve (The Secret!):** Just before you're ready to serve, give your dressing one last shake and pour it over the salad. Toss gently until every leaf just sparkles, and serve right away!

- **#1 Tip (Dress It LAST!): To keep your spinach and cranberry salad perfectly crisp and not soggy, you must wait to toss it with the dressing until the very last minute before serving!**
- **Make it a Meal!: This chicken cranberry spinach salad is a wonderful, healthy lunch! Just top a big bowl of it with some sliced grilled chicken.**
- **Cheese Tip: If you're not a fan of feta, crumbled goat cheese is just as lovely, or you can use shaved Parmesan cheese for a nuttier, salty flavor!**