

Salads

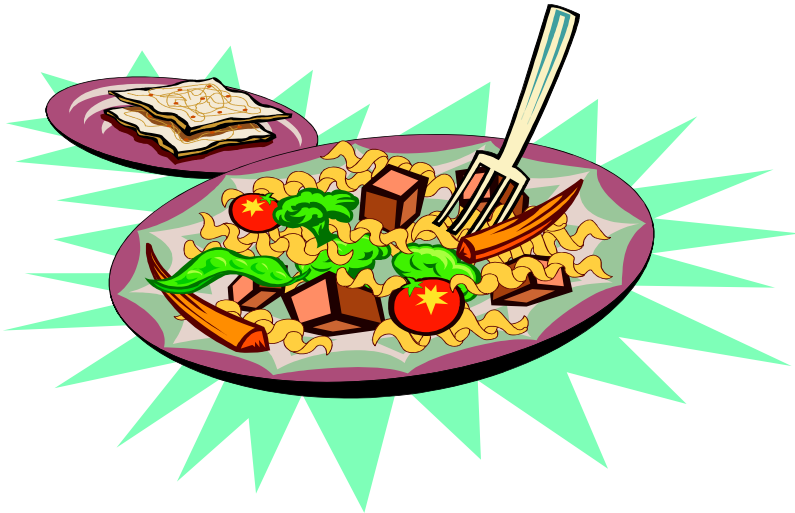
Layered Pepperoni Pizza Salad, 134
Tarragon Beef & Pasta Salad, 134
Tunisian Pasta Salad, 135
Lime Party Salad, 135
Pretzel Jell-O Salad, 136
Chicken Salad (2), 137



Layered Pepperoni Pizza Salad

1 lb. Ground beef
1 ½ cup pizza sauce
2 oz. thinly sliced pepperoni, cut in half
4 cups chopped lettuce
1 cup (1 medium) chopped ripe tomato
2 cups (8 oz.) shredded mozzarella cheese
½ cup sliced ripe olives
½ cup cheese-flavored croutons

In 10" skillet, brown beef; drain. In same skillet stir in pizza sauce and pepperoni; continue cooking over medium high heat, stirring occasionally, until meat mixture is heated through. In large bowl, layer 2 cups lettuce, tomato, 1 cup cheese, meat mixture, 2 cups lettuce, 1 cup cheese, olives and croutons. Serve immediately.



Tarragon Beef and Pasta Salad

Salad:

1 cup uncooked medium shell macaroni
8 oz. sliced, cooked roast beef, cut into 2" x ½" strips
1 cup (2 stalks) sliced ½" celery
1 cup halved cherry tomatoes
½ cup sliced ¼" red onion, separated into rings

Dressing:

1 cup plain yogurt
½ cup mayonnaise
¼ cup chopped fresh parsley
¼ cup fresh chives
¾ tsp. chopped fresh tarragon (1/4 tsp. dried)
¼ tsp. salt
¼ tsp. pepper

Cook macaroni according to pkg. directions. Rinse with cold water. Drain; set aside. In large bowl stir together all remaining salad ingredients; stir in macaroni. Cover; refrigerate at least 1 hour. In small bowl stir together all dressing ingredients. Cover; refrigerate at least 1 hour. Pour dressing over salad; toss gently to coat.

Tunisian Pasta Salad

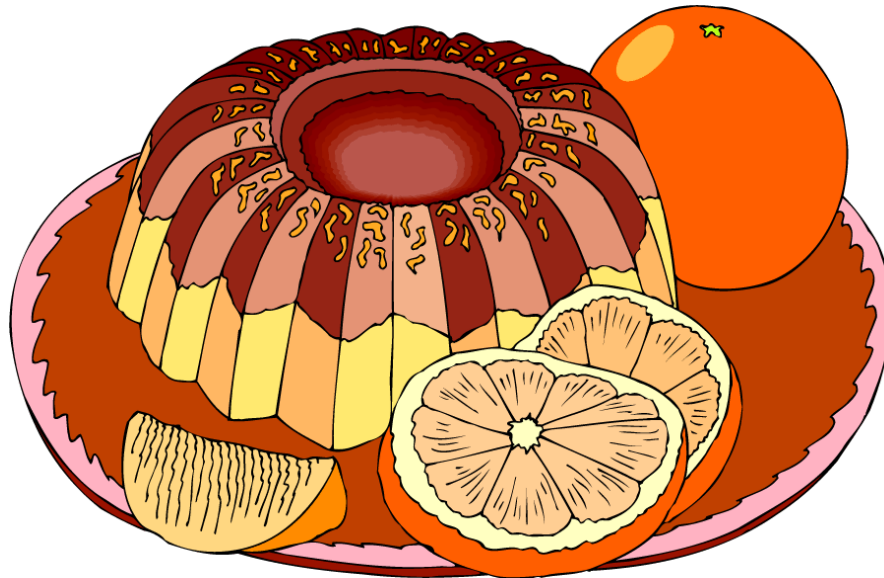
Salt
8 oz. penne pasta
2 Tbl. Olive oil
5 Tbl. Fresh lemon juice
½ tsp. ground cumin
Freshly ground black pepper to taste
Pinch cayenne pepper
1 cup diced seedless cucumber
½ cup kalamata olives, pitted and
coarsely chopped (optional)
2 green onions, minced
1 large clove garlic, minced
1 lb. Ripe cherry or teardrop tomatoes
(yellow, red or a combination)
2 Tbl. Finely chopped fresh parsley

Cook pasta in large pot with salt. Meanwhile, in small bowl, combine oil, lemon juice and cumin. Season with salt, pepper and cayenne to taste. Drain pasta; run under cold running water and drain again. Transfer to large serving bowl. Add cucumber, olives, green onions, garlic and tomatoes. Pour dressing over salad and toss gently to coat. Serve at room temperature.

Lime Party Salad

¼ lb. Marshmallows (about 16 or 2 ¼ cup mini's)
1 cup milk
1 small pkg. lime gelatin
2 3-oz. pkgs. Cream cheese (or 1 8-oz. pkg.)
1 can (20 oz. or 2 ½ cups) undrained crushed pineapple
1 cup whipping cream, whipped
2/3 cup mayonnaise

Melt marshmallows and milk in top of double boiler. Pour the hot mixture over gelatin; stir until dissolved. Add cream cheese and beat with mixer until cream cheese dissolves. Stir in pineapple and cool. Blend in whipping cream and mayonnaise. Chill until firm.



Pretzel Jell-O Salad

2 cups mashed pretzels

$\frac{3}{4}$ cup soft margarine

3 Tbl. sugar

Combine and spread in 9" x 13" pan. Bake in a 400° oven for 8 minutes. Watch so it doesn't get too done.

8 oz. cream cheese

1 cup sugar

8 oz. cool whip

Beat cream cheese and sugar until smooth. Add cool whip and spread on top of cooled crust. Put in refrigerator $\frac{1}{2}$ hour until firm.

1 6-oz. pkg. strawberry Jell-O

2 cups boiling water

1 large or 2 small boxes frozen, sliced strawberries

Dissolve jell-o in water. Add partially thawed strawberries and juice. Stir and break up strawberry chunks. Pour over cheese layer and put in refrigerator until set.

Don's notes: This concoction is DEVINE! It can be served as a fancy jell-o salad side dish, but it is sweet enough to be a dessert in itself.



Chicken Salad – Emma Anderson

1 cup cooked chicken (diced)
½ cup celery (cut fine)
½ cup small seedless grapes
½ cup shredded nuts
½ tsp. salt
½ cup mayonnaise
¼ cup cream (whipped)
½ tsp. minced onion (fresh)
Crisp lettuce

Alternate dressing – Joyce Lewis

1 cup mayonnaise
¼ tsp. ginger
½ to 1 tsp. curry powder
1 tsp. honey
1 tsp. lime or lemon juice
1 mashed clove garlic (or garlic salt)

Combine the first 6 ingredients. Add whipped cream to salad dressing and then add this to the meat and vegetable mixture. Chill. Serve salad on lettuce. May be garnished with olives, pickles or slices of chicken.

Chicken Salad – Donna Mitchell

conglomerate recipe
4 cups diced cooked chicken
2 to 3 cups diced celery
2 cups small seedless grapes
½ to 1 cup chopped walnuts
½ cup diced cucumbers (optional)
½ cup finely minced green onions

You may substitute the grapes and walnuts for:

1/3 cup fresh chopped parsley
½ cup diced red peppers
½ cup diced green peppers

Serve on lettuce.

Dressings:

#1:

1 ½ cups mayonnaise
½ tsp. ginger
1 to 2 tsp. curry powder
2 tsp. honey
2 tsp. lime or lemon juice
1 mashed clove garlic (or garlic powder)

#2:

1 to 1 ½ cups mayonnaise
½ cup cream, whipped

#3:

1 to 1 ½ cups mayonnaise
2 Tbl. Lemon juice
½ tsp. salt
Freshly ground pepper,
to taste