



# Soups, Salads

*Godliness is a lifetime adventure.  
Proverbs 14:14*

## SOUPS, SALADS

### CHEESE SOUP

4 chicken bouillon cubes  
1 qt. water (4 c.)  
1 c. diced celery  
1 c. diced onion  
2½ c. diced raw potatoes

2 (10 oz.) pkg. mixed vegetables  
(frozen)  
2 cans cream of chicken soup  
1 lb. Velveeta cheese

Cook first 4 ingredients for 20 minutes. Add potatoes; add mixed vegetables. Cook ½ hour. Add soup and blend. Add cheese, cubed, and stir until melted. Don't let boil after adding cheese.

*Pat Witzeman*

### COUNTRY SUPPER SOUP

½ lb. bacon (lean)  
2 cans condensed onion soup  
(Campbell's)  
1 (28 oz.) can tomatoes  
1 c. diced carrots  
1 c. sliced celery  
1 c. diced potatoes  
½ lb. zucchini, diced  
1 clove garlic, minced  
½ c. parsley, chopped

9 c. water  
1 bay leaf, crumbled  
1 generous pinch of thyme  
1 generous pinch of marjoram  
1 generous pinch of basil  
Salt and pepper to taste  
2 c. broken spaghetti  
2 cans cooked lima beans  
¼ c. grated Parmesan

Combine first 12 ingredients. Bring to boil, then simmer gently 1 hour. Add spaghetti; cook 30 minutes longer. Add lima beans. Serve; add Parmesan to top each serving. Good to make 1 day ahead to let flavors blend.

*Shirley Julius*

### 5 IN ONE SOUP

|                                       |   |
|---------------------------------------|---|
| 1 c. finely chopped onions            | 1 (6 oz.) can lobster or crab               |
| 2 cloves garlic, minced               | 2 c. water (or amount to desired thickness) |
| 3 Tbsp. butter                        | 1/2 tsp. ground pepper                      |
| 1 (10 oz.) can tomato soup            | Dash of Tabasco sauce                       |
| 1 (10 oz.) can green pea soup         | 1/2 c. light cream or milk                  |
| 1 (10 oz.) can chicken rice soup      | 2 Tbsp. sherry                              |
| 1 (10 oz.) can cream of mushroom soup | Croutons for topping (optional)             |

1. Combine first 3 ingredients; saute until onions are golden and soft.
2. Combine soups and stir until mixed will be very thick. Put in saucepan on top of double boiler.
3. Add water slowly until thinned to soup consistency.
4. Add pepper, Tabasco, and light cream, stirring constantly.
5. Just before serving, add crab and sherry. Serve very hot; top with croutons.

*Barbara McKelvy*

### ICED MUSHROOM SOUP

|   |                       |
|---|-----------------------|
| 1 lb. fresh white mushroom buttons with stems, coarsely chopped | 1/2 c. heavy cream    |
| 2 (10 1/2 oz.) cans condensed chicken broth                     | Salt                  |
|   | Freshly ground nutmeg |
|   | Minced parsley        |

Puree the mushrooms a small amount at a time in an electric blender with some of the chicken broth. Pour into a heavy saucepan; add any remaining broth and heavy cream. Season to taste with salt and nutmeg. Bring to a boil over low heat. Do not cook further. Chill. To serve, sprinkle with parsley.

*Mrs. Harold B.*

## PASTA FA ZOUL SOUP

2 large cans white kidney beans  
(cannellini, 19 oz.)  
1 small (8 oz.) can tomato sauce  
1 c. ditalini spaghetti (small tube-  
shape)

1 medium onion, chopped  
3 cloves garlic, crushed  
1½ Tbsp. olive oil

Optional:

Sprinkle of grated cheese  
2 medium potatoes, pared and  
par-boiled

Saute onion and garlic in oil until light brown; add beans and tomato sauce. Start with 1 cup water. In another pot, cook spaghetti until almost done. Drain, wash, and add to the rest. Serves 4.

Optional: Add 2 medium potatoes, partially cooked, and simmer for ½ hour. This should be soupy. If more water is needed, add before simmering. Sprinkle with grated cheese and break up potatoes.

*Bob Campbell*

## VEGETABLE SOUP

2 lb. tomatoes (3 to 4 medium  
size), chunked  
4 c. cabbage, chopped coarsely  
4 c. white onion  
2 cloves garlic, minced  
2 c. carrots, sliced  
2 c. celery  
½ bag spinach

1 bag parsnips  
½ c. parsley  
3 c. mushrooms, sliced  
4 c. potatoes  
1 bay leaf  
Cooked Italian sausage, cooked  
chicken, or cooked bacon

Saute onion and garlic in 3 tablespoons bacon drippings or oil. Add remaining ingredients, except meat. Cover with chicken stock. Bring to a boil. Reduce heat and simmer for 15 to 25 minutes. Add meat and simmer.

*Julie Funk*

## VEGETABLE SOUP IN CROCK POT

½ lb. ground round  
1 (16 oz.) can stewed tomatoes  
¼ c. chopped onion  
¼ c. chopped celery  
½ c. chopped cabbage  
1 large carrot, chopped

2 beef bouillon cubes  
2 c. water  
1 bay leaf, crumbled  
1 potato, chopped (large)  
Dash of pepper

Brown meat and onion; add all ingredients to crock pot. Cook on LOW for 8 hours.

*Evelyn Lane*

## VEGETABLE SOUP

4 carrots  
3 parsnips  
3 turnips

1½ c. cabbage  
4 large onions  
4 potatoes

Put vegetables through large part of food grinder.

1½ lb. lean ground beef  
3 Tbsp. barley or rice  
8 allspice berries

2 Tbsp. celery seed  
½ c. sugar  
1 large can tomatoes

Simmer several hours.

*Mother Rowley, by Lois Churchill*

## THAI CARROT SOUP

1 tsp. chili oil  
1 finely chopped medium size onion  
1 inch square piece ginger root, peeled and finely chopped  
2 cloves garlic, crushed or minced  
8 medium size carrots, chopped or processed very fine

4 c. chicken or vegetable broth  
¼ c. loosely packed fresh cilantro leaves  
6 (or more to taste) drops of Tabasco

Heat chili oil in a soup pan. Add to oil the onion, ginger root, and garlic. Cook on low heat till onions are wilted. Add the chopped carrots and broth. Simmer, covered, until carrots are soft, ½ to 1 hour, depending on how finely they were chopped. Strain the solids from the broth and puree. Return puree to pan. Add fresh cilantro leaves and 6 drops of Tabasco. Simmer 10 more minutes and serve.

*Cindy Lange*

## CHICKEN LUMI SALAD

1 pkg. chicken flavored Ramen noodles  
1 small head cabbage, chopped  
4 green onions, chopped

1 c. slivered almonds, toasted  
2 Tbsp. sesame seeds  
2 to 3 c. shredded, cooked chicken

Crush Ramen noodles, ½ inch. Toss onions, almonds, seeds, cabbage, and chicken. Add dressing; toss again. Refrigerate 15 minutes to ½ hour before serving.

Dressing:

Ramen seasoning packet  
½ c. oil

2 Tbsp. sugar  
Salt and pepper to taste

Blend, whisk, and refrigerate before pouring on salad.

*Beverly Rohman, from a friend*

## CHICKEN SALAD

|                                   |   |
|-----------------------------------|---|
| 4 c. cooked chicken breast        | 2 tsp. cider vinegar                      |
| $\frac{2}{3}$ c. slivered almonds | 1 tsp. salt                               |
| 1 tsp. grated onion               | $\frac{1}{2}$ tsp. pepper                 |
| 1 c. chopped celery               | 1 c. grapes, cut in halves                |
| 1 c. minced green pepper          | 1 c. mandarin orange sections,<br>drained |
| $\frac{1}{4}$ c. cream            |   |
| $\frac{2}{3}$ c. mayonnaise       |   |

Cube chicken breast  $\frac{3}{8}$  inches and to it add almonds, onion, celery, green pepper, and set aside. To make dressing: In a separate bowl, mix cream, mayonnaise, vinegar, salt, and pepper. Pour dressing over chicken mixture and toss. Add grapes and mandarin orange sections. Toss lightly and chill before serving.

*Macie Deye*

## FRUITED CHICKEN SALAD

|   |                             |
|---|-----------------------------|
| 3 c. cut up, cooked chicken                 | 2 Tbsp. salad oil           |
| 1 c. diced celery                           | 2 Tbsp. orange juice        |
| 1 c. mandarin orange sections               | 2 Tbsp. vinegar             |
| 1 (9 oz.) can pineapple tidbits,<br>drained | $\frac{1}{2}$ tsp. salt     |
| $\frac{1}{2}$ c. toasted slivered almonds   | Dash of marjoram            |
|   | $\frac{1}{2}$ c. mayonnaise |

Combine first 5 ingredients. Blend salad oil, orange juice, vinegar, and seasonings. Add to chicken mixture. Chill at least 1 hour. Drain. Add mayonnaise. Toss. Serves 8 to 10.

*Ann Dana*

## CURRIED CHICKEN SALAD

|   |   |
|---|---|
| 3 c. cubed, cooked chicken                          | 1 c. finely chopped celery                    |
| 1 (8 oz.) can sliced water<br>chestnuts, drained    | $\frac{3}{4}$ c. mayonnaise or salad dressing |
| $1\frac{3}{4}$ c. seedless red grapes, halved       | 1 tsp. curry powder                           |
| 1 (11 oz.) can mandarin orange<br>sections, drained | 2 tsp. soy sauce                              |
|   | 2 tsp. lemon juice                            |

Combine chicken, water chestnuts, grapes, mandarin sections, and celery. For dressing, stir together mayonnaise or salad dressing, curry powder, soy sauce, lemon juice, and salt to taste. Mix well, then stir dressing into chicken mixture, tossing to coat. Cover and chill up to 8 hours. (If making in advance, add mandarin orange sections later, just before serving.)

*Polly Cross*

### HOT CHICKEN SALAD

- |  |   |
|--|---|
| 4 c. cubed, cooked chicken             | 1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ c. mayonnaise            |
| 2 c. chopped celery                    | 1 c. shredded Cheddar cheese                                |
| $\frac{1}{4}$ c. chopped onion         | 1 to 1 $\frac{1}{2}$ c. crushed potato chips or corn flakes |
| 1 (8 oz.) can water chestnuts, chopped |   |

Mix first 5 ingredients together. Pour into a 9x13 inch pan. Top with cheese and chips or corn flakes. Bake, uncovered, for 30 minutes in 350° oven.

*Polly Cross*

### HOT CHICKEN SALAD

- |                                    |                            |
|------------------------------------|----------------------------|
| 4 c. cubed, cooked chicken breasts | 1 c. grated Cheddar cheese |
| 4 c. diced celery                  | 4 tsp. grated onion        |
| 2 c. toasted bread cubes           | 2 c. mayonnaise            |
| 1 c. almond slivers                | 4 Tbsp. lemon juice        |

Put all ingredients into a greased casserole dish. Salt and pepper. Bake at 350° about 45 minutes or until bubbly. Serves 12 to 14.

*Mrs. Lawrence G. Bell (Anita)*

### SPINACH SALAD

*(Kids will eat it)*

- |  |                                |
|--|--------------------------------|
| 1 (10 oz.) pkg. frozen spinach         | 1 c. boiling water             |
| 1 pkg. lemon jello                     | 1 Tbsp. lemon juice            |
| 1 small ctn. small curd cottage cheese | $\frac{1}{2}$ c. chopped onion |
|  | 1 c. chopped celery            |

Dissolve jello in hot water. Press excess water from thawed spinach. Add all other ingredients. Stir and chill until firm.

*Deborah Bonnett*

### SPINACH SALAD

- |   |   |
|---|---|
| $\frac{1}{2}$ lb. bacon, fried and crumbled                       | 1 c. croutons                             |
| $\frac{1}{2}$ lb. spinach, cleaned and torn into bite-size pieces | 1 lb. romaine, torn into bite-size pieces |
| 2 avocados, sliced thin   | 1 c. fresh bean sprouts                   |

Dressing:

- |                          |                        |
|--------------------------|------------------------|
| 1 c. oil                 | 1 Tbsp. Worcestershire |
| $\frac{1}{2}$ c. sugar   | 1 medium grated onion  |
| $\frac{1}{2}$ c. ketchup | 1 clove garlic         |
| $\frac{1}{4}$ c. vinegar |                        |

Toss all ingredients with dressing. Prepare dressing at least 2 hours before serving.

*Sarah Sanderson*

### CHRIS LAWLESS' SPINACH SALAD

- 10 oz. (1 lb. pkg.) spinach, 1/2 c. slivered, toasted almonds  
cleaned and torn into pieces  
1 large can mandarin oranges,  
drained

Fresh bean sprouts and fresh raw mushrooms can be added.

Dressing - Mix with processor/blender or electric mixer:

- 1 1/2 c. sugar 2 tsp. salt  
2 tsp. dry mustard 2/3 c. vinegar (cider)

Add 2 tablespoons onion juice or process 1/4 onion first. Stir on whirl. Slowly add 2 cups oil. Add 3 tablespoons poppy seeds. Stir in well.

*Beverly Rohman*

### CRANBERRY SALAD

- 1 c. boiling water 1 can whole cranberries  
1 (3 oz.) pkg. orange jello (stir 1 small can crushed pineapple  
until it dissolves)

You may also add nuts. I doubled the recipe for a 13x9 inch pan. *Pretty red for the holidays!*

*Beverly Rohman, from my sister*

### CRANBERRY SALAD

This recipe is a holiday favorite at our house!

- 1 lb. cranberries 2 small pkg. lemon jello  
2 1/2 c. sugar 3 c. boiling water  
1 whole orange with rind 1 can crushed pineapple, drained  
1 small pkg. orange jello 1 c. chopped pecans

Grind cranberries and whole orange with rind. Add sugar. Set aside. Dissolve jellos into 3 cups boiling water. Cool. When jello is cool, mix all ingredients together and pour into 9x13 inch dish. Refrigerate until set. Serve with mayonnaise (optional).

*Darlene Henry*

### BROCCOLI SALAD

- 2 bunches fresh broccoli, chopped 1/2 to 2/3 c. raisins (optional)  
2 medium red onions, sliced in 1 c. mayonnaise  
rings 1/2 c. sugar  
1 lb. bacon slices, cooked crisp 2 tsp. vinegar

Put raisins in small pan of water; bring to boil and drain. Mix broccoli, raisins, bacon, and onions. Combine last 3 ingredients and add to above mixture 1/2 hour before serving. Chill.

*Martha Griswold*

## BROCCOLI SALAD

1 bunch broccoli  
1 c. celery, chopped  
1 c. green grapes  
1 c. red grapes

1/2 lb. bacon, crumbled  
1 c. slivered almonds, toasted  
1/4 c. green onions, chopped

Dressing:

1 c. lite mayonnaise  
1/4 c. sugar

1 Tbsp. vinegar

Toss above ingredients. Mix in dressing.

Easy and great taste on a warm day!

*Keni Hansen*

## CAESAR SALAD

Dressing:

1/3 c. olive oil  
1/2 c. lemon juice  
1 egg

Dash of pepper  
1 tsp. minced garlic  
1/2 c. grated Parmesan cheese

In 2 cup jar, combine oil, lemon juice, egg, and Parmesan. Whisk until blended. Microwave 40 seconds on HIGH. Add garlic and pepper. Clean and slice 1 head romaine lettuce. Pour dressing over it. Add 1/4 cup grated Parmesan cheese and 1 cup seasoned croutons. Toss well.

*Jo Van Dyne*

## CAESAR SALAD

1 clove garlic  
1/2 c. salad oil  
1/2 head lettuce (I like romaine)  
1/2 bunch fresh spinach  
1 c. croutons  
1 can anchovies  
1 beaten egg

1 tsp. Worcestershire  
1/4 c. lemon juice  
1/2 tsp. pepper  
1/2 tsp. salt  
1/2 c. grated Parmesan cheese  
3 to 4 tomatoes, seeded and diced small

Mash garlic and add to oil. Let stand several hours. Break greens into bowl. Add croutons, anchovies, and tomatoes. Strain salad oil to remove garlic. Pour over vegetables. Combine remaining ingredients; beat well. Pour over salad and toss.

*Beth Webb*

## GREEK SALAD

|                                 |                                   |
|---------------------------------|-----------------------------------|
| 1/2 head lettuce                | 1/4 tsp. oregano (dried or fresh) |
| 1/2 head romaine lettuce        | 2 tomatoes, quartered             |
| 1/2 c. sliced radishes          | 1/4 c. more Feta cheese           |
| 1/4 c. chopped green onions     | 1/2 c. olive oil                  |
| 1 small onion, sliced thin      | 2 Tbsp. wine vinegar              |
| 3/4 c. Feta cheese, crumbled    | 1 tsp. dry mustard                |
| 1/2 c. black Greek style olives | Salt and pepper to taste          |
| 5 anchovies, chopped (optional) | Fresh ground pepper               |
| Lots of chopped parsley         |                                   |

Mix lettuce and romaine which have been washed, dried, and crisped up in large bowl. Toss with next 8 ingredients or layer. Top with tomatoes and extra Feta. Chill. Combine olive oil, vinegar, mustard, salt, and pepper for dressing. Shake; apply at last minute and toss. Serves 6 to 8.

*Barbara McKelvy*

## ORIENTAL SALAD

|                 |                               |
|-----------------|-------------------------------|
| 1/2 c. oil      | Lettuce, broken               |
| 2 Tbsp. vinegar | Green onion, chopped          |
| 4 Tbsp. sugar   | 1/2 can chow mein noodles     |
| 1 tsp. salt     | 2 Tbsp. sesame seeds          |
| 1/4 tsp. pepper | 1 small pkg. slivered almonds |

Mix first 5 ingredients for dressing. Toss together lettuce and green onion. Toast noodles, seeds, and almonds together until golden. Toss salad with dressing, then add noodle mix and toss lightly and serve.

*Diane Davis*

## 24 HOUR LAYERED SALAD

In a large lasagna pan, layer in order and refrigerate overnight.

|  |                                |
|--|--------------------------------|
| 1 lb. spinach, cut up                    | 1 head shredded lettuce        |
| 1 tsp. sugar                             | 1 pkg. frozen peas (uncooked)  |
| Salt and pepper                          | 1 small sweet sliced red onion |
| 8 hard-boiled eggs, sliced               |                                |
| 1 lb. cooked bacon, drained and crumbled |                                |

Spread:

|                            |                 |
|----------------------------|-----------------|
| 2 c. Hellmann's mayonnaise | 1 c. sour cream |
|----------------------------|-----------------|

Sprinkle 1 pound grated Swiss cheese and Parmesan cheese on top. Serves 18 to 20.

*Barbara Coon*

## MUSHROOM, WATERCRESS, RED PEPPER SALAD

24 to 30 large mushrooms (1 lb.),  
trimmed and cut flat on sides  
2 Tbsp. lemon juice  
2 large red peppers, sliced into  
matchsticks

$\frac{3}{4}$  lb. Boston lettuce, washed and  
cored  
1 small bunch watercress, stems  
trimmed  
 $\frac{3}{4}$  c. creamy parsley dressing

Tear the lettuce into bite-size pieces and combine with the mushrooms, peppers, and watercress in a salad bowl. Toss the salad with dressing and add salt and pepper to taste.

Creamy Parsley Dressing:

$\frac{1}{4}$  c. parsley leaves  
1 small onion, peeled  
 $\frac{3}{4}$  c. oil (preferably safflower with  
1 Tbsp. French olive oil)

2 Tbsp. red wine vinegar

*Beverly Rohman, from Old Irish Cookbook*

## TABOULEH

$\frac{2}{3}$  c. medium grain bulgur wheat  
1 c. cold water  
About 4 c. mixed fresh spice  
greens, mostly parsley and  
mint

Today, because the garden is doing well, I used about 3 cups parsley,  $\frac{1}{2}$  cup mint leaves, and a tablespoon or two each of chives, cilantro, and basil, none of which is traditional, but who cares? In the winter, I just use 4 cups of parsley and add a teaspoon of dried mint leaves to the dressing.

4 green onions (tops included),  
chopped  
1 medium sweet red bell pepper,  
chopped fine (do not  
substitute green pepper; if  
they are too dear, omit)

$\frac{1}{4}$  c. extra virgin olive oil

$\frac{1}{4}$  c. fresh lemon juice  
1 clove garlic, crushed  
 $\frac{1}{4}$  tsp. ground allspice  
 $\frac{1}{8}$  tsp. cinnamon  
1 tsp. salt  
 $\frac{1}{4}$  tsp. ground black pepper  
About 2 c. diced tomatoes

Stir together the bulgur and the water. Let set until the water is absorbed, about  $\frac{1}{2}$  hour. Taste the bulgur. It should be tender, not grainy or hard. If it is still tough to the tooth, add more water a bit at a time till the bulgur is tender. (If you accidentally add too much water, just drain or squeeze out excess.)

Chop fine the spice greens. Put them in a large serving bowl. Add the onions and red pepper. Add the bulgur. In a small bowl, make a dressing by whisking together the olive oil, lemon juice, garlic, allspice, cinnamon, salt, and pepper. Dress the greens and bulgur. Add the diced tomatoes and stir gently.

*Cindy Lange*

### LOUBIEH - MIDDLE EASTERN BEAN SALAD

|                                |                            |
|--------------------------------|----------------------------|
| About 1½ lb. fresh green beans | 1 clove garlic, crushed    |
| 2 large tomatoes               | ¼ tsp. ground allspice     |
| ¼ c. fresh parsley             | ⅛ tsp. cinnamon            |
| ¼ c. extra virgin olive oil    | 1 tsp. salt                |
| ¼ c. fresh lemon juice         | ¼ tsp. ground black pepper |

Cut the green beans into 1 inch pieces. Drop them in boiling water and cook just until tender, about 10 minutes. Drain them and let them cool. Chop the tomatoes into small dice. Chop fine the parsley. Combine the beans, tomatoes, and parsley in a large bowl. In a small bowl, make a dressing by whisking together the olive oil, lemon juice, garlic, allspice, cinnamon, salt, and pepper. Pour dressing over salad and serve.

*Cindy Lange*

### JELLO-FRUIT RED HOTS SALAD

A:

|                             |   |
|-----------------------------|---|
| 2 pkg. lemon Jell-O         | 3 c. hot water                                    |
| 1 Tbsp. lemon juice         | ½ c. red hots (candy), melted in<br>the hot water |
| 2 c. unsweetened applesauce |   |

B:

|  |                                 |
|--|---------------------------------|
| 2 pkg. (13 oz.) Philadelphia cream<br>cheese | 2 Tbsp. mayonnaise<br>¼ c. milk |
|--|---------------------------------|

A: Mix the first 5 ingredients. Let it set.

B: Mix last 3 ingredients and pour over set jello and smooth on. Use an oblong pan, about 9x12 inches.

Children love it! (and so will you).

*Betty Piez*

### CUCUMBER MOLD

|   |   |
|---|---|
| 2 small cucumbers, peeled,<br>chopped fine, and drained well<br>(at least 1½ hours) | 1 small onion<br>1 small (3 oz.) pkg. lemon jello<br>½ c. boiling water |
|---|---|

Dissolve jello with water and add the following ingredients:

|                           |                             |
|---------------------------|-----------------------------|
| 1 lb. ctn. cottage cheese | 1 Tbsp. vinegar             |
| ½ c. real mayonnaise      | Drained cucumbers and onion |
| ½ c. chopped nuts         |                             |

Pour into mold and chill overnight. Decorate sides with cucumber slices and middle with black olives and cherry tomatoes.

*Julie Funk*

### APRICOT, BROCCOLI, AND PEA SALAD

- |   |   |
|---|---|
| $\frac{1}{2}$ lb. bacon, fried and crumbled | 1 medium onion, cut in strips             |
| 10 to 12 dried apricots, cut into 3 strips  | 1 green pepper, cut in strips             |
| 1 bunch frozen broccoli                     | 1 small can water chestnuts, sliced       |
| 2 c. frozen baby peas                       | $\frac{1}{3}$ c. salted sunflower seeds   |
| 2 stalks celery, cut Chinese style          | $\frac{1}{2}$ large bottle Ranch dressing |

Thaw and thoroughly drain peas. Fry bacon, crumble, and set aside. Cut all flowerettes from broccoli; discard stalk. Mix together in a bowl peas, celery, onion, green pepper, broccoli, apricots, and bacon. Toss with approximately  $\frac{1}{2}$  Ranch dressing (or to taste). Garnish with sunflower seeds or use bacon as garnish.

*Julie Funk*

### CRUNCHY PEA SALAD

- |                                     |  |
|-------------------------------------|--|
| 1 (10 oz.) pkg. frozen peas, thawed | $\frac{1}{4}$ c. diced green onion               |
| 1 c. diced celery                   | 1 c. chopped cashews                             |
| 1 c. chopped cauliflower            | 6 slices crisp cooked crumbled bacon for garnish |

Dressing:

- $\frac{1}{2}$  c. sour cream
- 1 c. prepared (bottled) Hidden Valley Ranch dressing

Combine all ingredients. Chill. Garnish with bacon just before serving.

*Mrs. John Kosmider*

### FAR EAST CELERY

- |   |                                   |
|---|-----------------------------------|
| 4 c. celery, cut 1 inch size                      | $\frac{1}{4}$ c. diced pimentos   |
| 1 (5 oz.) can water chestnuts, drained and sliced | 1 Tbsp. butter                    |
| 1 can cream of chicken soup                       | $\frac{1}{2}$ c. slivered almonds |
|   | $\frac{1}{2}$ c. bread crumbs     |

Boil celery 8 minutes (should be crisp). Mix rest of ingredients; pour into a buttered casserole. Lightly cook the almonds and bread crumbs in the butter. Pour over casserole. Bake at 350° for 35 minutes.

*Mrs. John Kosmider*

## POTATO SALAD

|                             |                     |
|-----------------------------|---------------------|
| 6 large potatoes, cooked    | 1 tsp. salt         |
| 3 hard-boiled eggs          | 1 tsp. dill weed    |
| 3/4 c. chopped dill pickles | 1/4 tsp. pepper     |
| 3/4 c. sliced radishes      | 1 1/4 c. mayonnaise |
| 1/2 c. chopped green onions |                     |

Mix above and chill.

*Pat Witzeman*

## COLD TOMATO-POTATO SALAD

|   |   |
|---|---|
| 12 red skinned (unpeeled)<br>potatoes, boiled and cubed<br>(large chunks) | Scallions, sliced                             |
| Mushrooms, sliced   | Black olives, pitted and sliced<br>(optional) |
| Cherry tomatoes, halved   | Parsley, chopped                              |

While potatoes are still warm, cube and add all ingredients to large bowl. Add amounts of other vegetables to taste. Toss with creamy vinaigrette dressing.

In food processor or blender, chop garlic (to taste).

Add:

|                           |                       |
|---------------------------|-----------------------|
| 1 c. vegetable oil        | Freshly ground pepper |
| 1/2 c. olive oil          | Dijon mustard         |
| 1/4 c. white wine vinegar |                       |

*Beverly Rohman*

## FOUR STAR TOMATOES

|   |   |
|---|---|
| 2 large beefsteak tomatoes (very<br>ripe)                 | 1 jar black lumpfish caviar                       |
| 2 hard-boiled eggs, chopped with<br>mayonnaise and chives | 1 can deviled ham, thinned with 1<br>tsp. mustard |
| 1 jar pearl onions  | 1 bunch watercress                                |
|   | Oil/vinegar dressing                              |

Slice tomato in half. Scoop out 4 seeded sections, leaving walls intact. Turn upside down to drain. Carefully fill each section with either caviar, onions, or egg, chopped with mayonnaise and chives, or deviled ham. When all sections are filled, place tomato on bed of watercress sprigs and drizzle 2 teaspoons oil and vinegar dressing over the top. Serve within 1 hour, very cold. Serves 4.

*Tibble Foster*

## CORNED BEEF SALAD

1 pkg. lemon jello  
1½ c. hot water  
1 c. Miracle Whip  
3 hard-boiled eggs, chopped

2 c. diced celery  
1 can broken corned beef  
1 green pepper, chopped  
1 Tbsp. chopped onion

Mix jello with water; let cool at room temperature. Blend in Miracle Whip with beater; add remaining ingredients. Use 9x9 inch dish and refrigerate to set. Serve on lettuce leaf.

*Ruth Laws*

## FATOOSH

Dressing:

2 c. olive oil  
1 c. lemon juice

1 to 2 tsp. salt  
1 to 2 cloves garlic

Mix all of the above in a blender, dropping garlic in when blender is running.

Salad:

3 cucumbers  
2 tomatoes  
1 green pepper  
Several sprigs of parsley

Pita bread, toasted in oven  
3 green onions  
Sumac (available at Tiger bakery)

Mix all of the above with dressing.

*Julie Funk*

## SUMMER SLAW

½ (16 oz.) pkg. pre-shredded  
coleslaw mix (about 4 c.)  
1 medium orange, peeled, sliced,  
and quartered (or 1 drained  
can of mandarin oranges)  
½ jicama, peeled and cut into  
julienne strips (about 1½ c.)

⅔ c. creamy cucumber, creamy  
Italian, buttermilk Ranch  
salad dressing, or coleslaw  
dressing\*  
½ c. toasted pecan pieces

In large bowl, combine coleslaw mix, orange, and jicama. Pour dressing over mixture and toss to coat. Cover and chill 1 to 24 hours. Stir in pecans before serving. Makes 6 side dish servings.

\* Or, mix ⅔ cup mayonnaise (regular or light) with 1 package artificial sweetener (to equal 2 teaspoons of sweetener) and ¾ teaspoon of vanilla.

*Anne Bernath*

## MY OWN ROQUEFORT DRESSING VIA DEAN'S MOTHER

In blender:

|                      |                             |
|----------------------|-----------------------------|
| 1 whole garlic clove | 1 tsp. sugar                |
| 1/4 c. vinegar       | 1 tsp. salt                 |
| 1 c. oil             | 4 to 5 oz. Roquefort cheese |

When Dean helped me (!) he liked to make a production of it - very impressive! So ...

Using a large wooden salad bowl, he crushed garlic clove with sugar in bottom of bowl. Gradually beat in the Roquefort cheese (domestic brand is okay) and vinegar. When ready to serve, he added vegetables and tossed salad to coat with dressing.

*Marcia Caswall*

## ROQUEFORT DRESSING

I got this recipe from Chef in a New Orleans restaurant. Our enthusiasm for it pleased Chef so he gave it to me.

|                             |                                  |
|-----------------------------|----------------------------------|
| 1 egg                       | 1 tsp. sugar                     |
| 3 c. olive oil (or any oil) | 3/4 tsp. pepper                  |
| 1/4 c. red wine vinegar     | 3 drops of Worcestershire sauce  |
| 1 1/2 tsp. salt             | 1 to 2 drops of Tabasco sauce    |
| 1 1/2 tsp. dry mustard      | 3 oz. Roquefort cheese, crumbled |

Make eggs and oil well beaten. Add rest of ingredients and cheese. I whomp it up in mixer. Use American Blue cheese if desired.

*Marcia Caswall*

## THAI CUCUMBER CONDIMENT

|  |  |
|--|--|
| 2 Tbsp. rice or white wine vinegar           | 1/4 c. chopped roasted peanuts<br>(essential garnish)                  |
| 2 Tbsp. sugar                                | 12 fresh cilantro leaves (optional<br>garnish)                         |
| 2 Tbsp. finely chopped white onion           | 2 Tbsp. carrot, shredded into long,<br>fine strings (optional garnish) |
| 1/2 tsp. oriental chili paste                |  |
| 1/2 tsp. salt                                |  |
| 1 medium cucumber, peeled and<br>sliced thin |  |

Stir together vinegar, sugar, onion, chili paste, and salt. Add cucumber and let marinate briefly, about 1/2 hour. Top with peanuts, cilantro, and carrot. Serve as a cooling side dish with hot Thai foods.

*Cindy Lange*

## CRANBERRY-APPLE CASSEROLE

3 c. chopped, unpeeled apples  
2 c. raw cranberries

1½ c. sugar  
½ c. water

Mix and pat into lightly greased casserole dish.

Topping:

1 stick margarine, melted  
1½ c. oatmeal  
½ c. brown sugar

⅓ c. flour  
½ c. pecans

Spread over apple and cranberry mixture. Bake at 350° for 1 hour. *Great with Thanksgiving dinner.*

*Martha Griswold*

## SPICED PINEAPPLE

1 can pineapple chunks  
⅔ c. sugar  
⅓ c. vinegar  
Dash of salt

1 tsp. whole cloves  
½ tsp. whole allspice  
2 sticks cinnamon

Drain syrup into saucepan. Put drained pineapple in quart jar. Add sugar, vinegar, salt, and spices to syrup. Cook to active boil; reduce heat and boil gently for 10 minutes. Pour hot syrup over pineapple and cover for slow cooking. Chill several hours in refrigerator.

*Laura Getz*