

Salads

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ROQUEFORT DRESSING

- 2 ounces Roquefort cheese
- 1/2 pint mayonnaise
- 1/4 teaspoon Worcestershire sauce

- 1/2 teaspoon garlic powder
- 1 1/2 teaspoon coarsely ground pepper
- 1/2 cup sour cream
- 1/4 cup buttermilk

- Crumble Roquefort cheese with a fork.
- Add mayonnaise, Worcestershire sauce, garlic powder and pepper.
- Add (but do not beat) sour cream and buttermilk.
- Make at least one day in advance.

Recipe from AAUW Supper Club. French Dinners 1972 and 1974.

CAESAR SALAD

Makes 6 servings

- 6 cups torn romaine lettuce
- 3 tablespoons grated Parmesan cheese
- 3 tablespoons lemon juice
- 1/2 cup plus 1 tablespoon salad oil
- 1/4 teaspoon dry mustard
- 1 tablespoon mayonnaise
- 2 ounces caper-filled anchovies or anchovy paste (optional)
- 1 tablespoon wine vinegar
- 1 teaspoon salt.
- Pepper to taste
- Croutons

- Arrange well-chilled romaine leaves in large bowl.
- Sprinkle with Parmesan cheese.
- Combine lemon juice, vinegar, mustard and anchovies. Blend until smooth.
- Add oil and blend. Add salt, pepper, and mayonnaise and blend.
- Add to romaine and toss.
- Add egg and toss until leaves are well coated.
- Add anchovies, croutons and freshly grated pepper to taste.
- Serve at once.

Croutons:

- Cut bread in 3/4" squares, using sliced firm-type, French or Italian bread with the crust removed.
- In bowl, mash 1 clove garlic with fork.
- Add 1/4 to 1/2 teaspoon salt to garlic and mix.
- Add bread cubes, sprinkle with 2 to 3 tablespoons salad oil and toss until well coated.

- Bake in shallow pan or on baking sheet in preheated 350°F. oven 12 to 15 minutes, or until golden.
- Drain on absorbent paper.

Recipe from a magazine, August 1974.

WILLIAMSBURG INN REGENCY DRESSING

- 1 tablespoon flour
- 1 clove garlic
- 1/2 cup vegetable oil, divided
- 3/8 teaspoon salt
- 2 cups Chicken Stock, divided
- 1/8 teaspoon pepper
- 2 tablespoons Dijon mustard
- 1 egg yolk, lightly beaten
- 1 tablespoon onion, finely chopped
- 1/2 cup vinegar
- 2 cups Williamsburg recipe chicken stock (soup)

- Mix flour thoroughly with 1/2 cup Chicken Stock.
- Bring remaining 1 1/2 cups Chicken Stock to a boil and stir in the flour mixture
- Cook 5 minutes over medium heat, stirring constantly; remove from heat.
- Purée onion and garlic in 1/4 cup vegetable oil in a blender, transfer to mixing bowl.
- Add seasonings, vinegar, and egg yolk, and mix.
- Add remaining oil very slowly, beating constantly.
- Add hot stock while continuing to beat.
- Cool to room temperature before refrigerating.

This dressing goes exceptionally well with hearts of Boston lettuce, water cress or endive; or any combination of fresh vegetables.

Recipe from The Williamsburg Cookbook used for AAUW Supper Club Williamsburg Dinner, November 1975.

CHINESE SHREDDED CHICKEN SALAD

10 to 12 servings

- 4 ounces rice sticks
- 2 cups cooked chicken breast meat

- 1 small head of iceberg lettuce, torn
- 2-4 teaspoons cilantro
- 4 green onions, sliced thinly
- 1/2 cup dry roasted peanuts
- 1/4 cup sesame seeds, toasted light brown

- Shred chicken into match-stick sized pieces.
- Marinate in one half of salad dressing (overnight or several hours for best results)
- Fry the rice sticks in 1/2 inch of hot oil a few at a time so they puff up many times their size. Drain on brown paper. They should become very white.
- Toast the sesame seeds at 300° to a light brown for best results
- Using a **very** large salad bowl, tear lettuce into bite sized pieces.
- Add fried rice sticks being careful not to crush them very much.
- Add onions, chopped cilantro, chicken and its marinade.
- Toss lightly.
- Add peanuts and sesame seeds.
- Toss with remaining salad dressing.
- Serve immediately!

Dressing:

- 3/5 teaspoon pepper
- 1 teaspoon salt
- 3 tablespoons sugar
- 4 1/2 tablespoons white vinegar
- 6 tablespoons salad oil
- 1/4 teaspoon dark sesame oil (optional)

This recipe makes 10-12 generous servings of possibly the world's best Chinese chicken salad.

COPPER PENNIES

- 2 pounds carrots, thinly sliced and cooked
- 1 medium bell pepper, cut into small strips
- 1 medium onion, slivered

Dressing:

- 1 8 ounce tomato soup
- 3/4 cup wine vinegar
- 1/2 cup oil
- 1 teaspoon prepared mustard
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon Worcestershire sauce

- Toss well-drained carrots with bell pepper, onion and dressing.

- Marinate 12 - 24 hours.
- Drain well before serving

Recipe from Palo Alto Auxiliary to the Children's Hospital at Stanford

ZUCCHINI SALAD

- 2 pounds zucchini thinly sliced
- 1 package dry onion soup mix
- 1/2 cup white wine vinegar
- 2/3 cup apple cider vinegar
- 3/4 cup sugar
- 1/3 cup oil
- 1 teaspoon pepper
- 1 cup celery chopped
- 1 cup red bell pepper diced or half red and half yellow

- Mix all liquid ingredients and pour over zucchini, celery and bell pepper.
- Marinate for at least 1 day (2 better).
- If there is too much liquid when you go to serve, drain some off and save if you want to make a little more salad. Just add more zucchini celery and pepper.

Recipe from Jean Carroll.

PASTA DIJON SALAD

- 3-4 tablespoons Grey Poupon Dijon Mustard (not country style)
- 1/2 cup olive oil
- 1/4 cup Red Wine Vinegar
- 2 Scallions or green onions, thinly sliced
- 1/2 red onion, thinly sliced
- 1 arge clove garlic, finely minced
- 1 large tomato, seeded and chopped
- 1 cup EACH cooked peas, broccoli flowerets, pea pods and sliced carrots
- 1 pound Ronzoni Pasta, Rotelle 124 (freshly cooked with salt and drained)

- Combine mustard, oil, vinegar, scallions (green onions) garlic and tomato in a large bowl.
- Let stand 1 hour at room temperature.
- Add remaining ingredients. Toss lightly.
- Serve immediately. (Might need salt)

Pasta can be purchased at Nob Hill.

Recipe from someone at TDS.

TRICOLOR WINTER SALAD

Serves 6-8.

- 2 small oranges or tangerines, about 1/4 pound total
- 3 cups radicchio leaves, rinsed and crisped
- 6 cups butter lettuce leaves, rinsed and crisped
- 2 teaspoons Dijon mustard
- 3 tablespoons balsamic vinegar
- 2 tablespoons olive oil
- salt and pepper

- Using a sharp knife, cut peel and membrane from oranges. Cut between membranes to separate into segments; discard seeds.
- Put fruit in a wide bowl, squeezing any membrane juice over fruit.
- Add radicchio and lettuce leaves.
- In a small bowl, mix mustard, vinegar, and olive oil; pour over salad and mix. Add salt and pepper to taste.

Recipe from Women's Day, used for New Year's Eve 1992.

24 HOUR LAYERED SALAD

- Layered the following in a 9 x 13 pan:
 - 1 head Lettuce, shredded, cover bottom of pan
 - 1 cup chopped green pepper
 - 1 cup chopped celery
 - 3/4 red onion thinly sliced
 - 1 10 ounce package frozen peas
- Mix
 - 1 1/2 tablespoons sugar with
 - 1 1/2 cups mayonnaise
- Spread the mayonnaise mixture over the salad, covering to edge of pan.
- Then layer
 - 6-8 ounces grated sharp cheddar cheese
 - 8-15 slices bacon, fried crisp and crumbled
- Cover pan with foil and refrigerate overnight.

Recipe from Marilyn Regan

Variation from Marilyn Steinhart:

- Layer
 - shredded lettuce
 - 1 head cauliflower, broken into tiny flowerets
 - 2-3 bunches green onions, chopped
 - 1 10 ounce package frozen peas
 - seasoned salt - liberal amounts
 - 5-6 slices bacon, fried crisp and crumbles
 - 1/2 cup parmesan cheese
- Spread
 - 1 cup mayonnaise over the top covering to edge of bowl.
- Refrigerate 12 - 24 hours and then toss and serve.

BROCCOLI SALAD

- 4-6 cups broccoli flowerets (approx. 1 bunch)
- 1 cup chopped celery
- 1 cup raisins
- 1/2 small onion, chopped
- 1 8 ounce can water chestnuts, sliced
- 1/2 pound cooked crumbled bacon

- Mix and refrigerate until serving time.
- Before serving toss with:
 - 1 cup mayonnaise
 - 1 tablespoon vinegar
 - 1/3 cup sugar

Recipe from Donna Anselmo. Used for Lisa's wedding dinner.

RED BEAN SALAD

- 2 cans red beans, drained
- 1 cup chopped celery
- 1/4 cup salad oil
- 1/2 teaspoon salt
- 1 teaspoon minced onion
- 1/8 teaspoon pepper
- 1 cup undrained pickle relish
- 1/4 cup vinegar

- Combine the salad oil, onion, pickle relish, salt, pepper and vinegar.
- Mix well.
- Add beans and celery.

- Refrigerate until served.

ORANGE AVOCADO ONION WINTER SALAD

- 2 mediums romaine lettuce
- 2 large oranges, peeled and sliced 1/4" thick
- 1 ripe avocado, peeled and cut into slices
- 1/2 medium red onion, sliced into rings
- 1/2 cup walnuts
- 1 tablespoons butter
- 1/4 teaspoon salt
- 2 teaspoons Dijon mustard
- 3 tablespoons Balsamic vinegar
- 2 tablespoons olive oil
- salt and pepper to taste

- Break salad greens into a bowl and top with walnut croutons.
- Combine mustard, vinegar, olive oil in a jar and shake to blend.
- Toss greens and crutons lightly with 1/2 of dressing.
- Arrange oranges, avocado slices, and onions on top of greens.
- Sprinkle remainder of dressing over the top.

Walnut Croutons

- Melt butter over medium heat.
- Add salt and walnut pieces.
- Stir over heat until crisp.

TROPICAL SALAD BOWL

Serves 12

- 2 heads Romaine lettuce
- 1 head bib lettuce
- 1 papaya
- 1 large avocado
- Papaya seed Dressing, see below

Papaya Seed Dressing

- 1/2 cup sugar
- 1/2 cup vegetable oil
- 2 teaspoons salt
- 1/2 cup chopped onion
- 1/2 teaspoon dry mustard

1/2 cup white vinegar
2 tablespoons fresh papaya seeds

- When ready to serve:
- Wash lettuce and shake off excess water.
- Tear into bite-sized pieces.
- Wrap in paper towels, place in a plastic bag.
- Refrigerate overnight to crisp.
- Place lettuce in large bowl.
- Peel and slice papaya, reserving seeds for dressing.
- Prepare Papaya Seed Salad Dressing.
- Peel and slice avocado.
- Add papaya and avocado to greens.
- Toss with salad dressing.

Papaya Seed Salad Dressing:

- Place all ingredients except papaya seeds into blender or food processor fitted with the metal blade.
- blend.
- Add papaya seeds and process only until they are the size of coarsely ground black pepper.
- May be refrigerated up to 3 days.

CABBAGE RAMEN SALAD

1 head cabbage, shredded or thinly sliced
2 bunches green onions, thinly sliced
2 tablespoons sesame seeds, toasted
1 tablespoon slice almonds, toasted (optional)
2 packages uncooked ramen noodles, crushed
1/4 cup chopped fresh cilantro

Dressing

1/3 cup sugar
1/4 cup vinegar (rice vinegar, if available)
1 tablespoons Soy sauce
1/2 cup oil
1 tablespoon sesame oil
1/2 teaspoon pepper
1 ramen seasoning mix package

- Combine salad ingredients in a big bowl.
- Ramen noodles can be added now for soft noodles or can be sauteed in a little oil till golden brown and added just before serving (or half now and half sauteed which is best)
- Mix all dressing ingredients.
- Pour over salad and mix well.

- Refrigerate overnight or several hours.
- Cooked shredded chicken can be added to make a main course salad.

SPINACH SALAD

Serves 4.

- 1 bunch fresh spinach
- 5 slices bacon
- 2/3 cup oil
- 1/2 cup garlic wine vinegar
- 2 tablespoons white wine
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon dry mustard
- 1/2 teaspoon curry powder
- 1/2 teaspoon salt
- 1/1 teaspoon seasoned pepper
- 2 hard-boiled eggs, chopped

- Wash well and thoroughly dry the spinach.
- Tear the leaves into bite-sized pieces and refrigerate.
- In a heavy skillet fry the bacon until crisp.
- Drain on paper towels and crumble.
- Shake the oil, vinegar, wine, soy sauce, sugar, dry mustard, curry powder, salt, and seasoned pepper in a 1-pint jar until well blended/
- Pour the dressing over the spinach and toss well to coat the leaves.
- Sprinkle the crumbled bacon and chopped egg over the spinach.
- Serve at once.

Used New Year's Eve, 1995

SPINACH SALAD with Dried Cranberries

Makes 8 servings

Ingredients

- 1 tablespoon butter
- 3/4 cup almonds, blanched and slivered
- 1 pound spinach, rinsed and torn into bite-size pieces
- 1 cup dried cranberries

- 1/2 small red onion sliced into rings
- 2 tablespoons toasted sesame seeds
- 1 tablespoon poppy seeds
- 1/2 cup white sugar
- 2 teaspoons minced onion
- 1/4 teaspoon paprika
- 1/4 cup white wine vinegar
- 1/4 cup cider vinegar
- 1/2 cup vegetable oil

Directions

1. In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.
2. In a large bowl, combine the spinach with onion rings, the toasted almonds and cranberries.
3. In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil. Toss with spinach just before serving.

Rectory Dinner Jun 2012

SPINACH SALAD with Mushrooms and Raspberry Dressing

Makes 8 servings

Ingredients

- 1 pound spinach, rinsed and torn into bite-size pieces
- 8 oz. sliced mushrooms
- 1/2 small red onion sliced into rings
- 4 tablespoons raspberry jam or spread
- 4 tablespoon canola oil

- 1/2 cup canola oil

Directions

1. In a medium bowl, whisk together the jam, vinegar, oil.
2. Toss with spinach, mushrooms and onion.
3. Season with salt and pepper. Serve immediately.

Rectory Dinner Dec 2012

BLACK BEAN SALAD

- 1 15 ounce can black beans, rinsed & drained
- 1 16 ounce can yellow corn, rinsed & drained
- 1 7 ounce can chopped green chilies with liquid
- 1 red bell pepper, diced small
- 1 small purple onion, diced small
- 3 tablespoons cilantro, chopped fine
- 1 lime juiced
- 1 teaspoon chili powder
- 1 teaspoon garlic powder

- Combine all ingredients.
- Serve either hot, room temperature or cold.
- Makes 8 - 10 servings

Recipe from Dallas newspaper, September 1996

CRANBERRY SALAD

- 18 ounces fresh cranberries
- 3 cups water
- 1 1/2 cups sugar
- 1 cup chopped celery
- 1 cup chopped nuts
- 1 20 ounce can crushed pineapple, drained
- 6 ounces lemon jello

- Bring cranberries, water & sugar to a boil.

- Let simmer 10 minutes.
- Remove from heat.
- Add jello, stirring often to be sure jello dissolves.
- Let gel.
- Then add celery, nuts & pineapple.
- Pour into mold.

Modified from recipe of Mrs. Ida Gredler, (M. Regan's mother)
Used for Thanksgiving forever.

MRS. BOB HOPE'S ANTIPASTO SALAD

20 ounces chick peas, drained
 2 ounces anchovy fillets, drained & cut
 6 ounces marinated artichoke hearts, quartered
 4 ounces pimentos, drained and diced
 1/2 pound salami, cut in 1/4" cubes
 1/2 pound Romano cheese, cut in 1/4" cubes
 12 pitted ripe olives
 1/2 head iceberg lettuce cut in bite-size pieces
 1 celery heart, sliced thin
 6 tablespoons olive oil
 5 tablespoons wine vinegar
 1 teaspoon salt
 1/4 teaspoon pepper

- Combine chick peas, artichoke hearts and liquid, anchovies, pimentos, salami, cheese, olives lettuce and celery in a large bowl.
- Combine olive oil, vinegar, salt and pepper in a jar with a tight lid.
- Shake well to mix.
- Pour over vegetable mixture; toss lightly to mix.

From a 1968 magazine.

LAYERED PICKLED HERRING SALAD with TART APPLES and RED ONION

Serves 8

Cucumbers:

3/4 cup apple cider vinegar
 3/4 cup water
 1/3 cup sugar
 2 teaspoons pickling spice
 1 teaspoon salt
 1 large hothouse cucumber, cut into 1/8-inch-thick rounds

Salad:

- 1 pound Granny Smith apples, peeled, cored, coarsely chopped
- 1 1/2 cups chopped red onion
- 1 cup sour cream
- 1/4 cup chopped fresh dill

- 1 1/4 cups sliced trimmed radishes
- 2 6-ounce jar spiced cut herring, drained, each piece halved

Boston lettuce leaves
Fresh dill sprigs (optional)

FOR CUCUMBERS:

- Mix vinegar, water, sugar, pickling spice and salt in heavy medium saucepan; bring to a boil stirring until sugar and salt dissolve.
- Cool to room temperature.
- Place cucumbers in large glass bowl.
- Pour marinade over cucumbers.
- Cover; refrigerate overnight.

FOR SALAD:

- Mix apples, red onion, sour cream and chopped dill in large bowl.
- Season to taste with salt and pepper.
- Using slotted spoon remove cucumbers from marinade.
- Arrange half of cucumbers in bottom of 8x8x2-inch glass dish.
- Arrange half of radishes atop cucumbers.
- Spoon half of apple mixture over radishes.
- Arrange herring evenly atop apple mixture.
- Spoon remaining apple mixture over herring.
- Cover with remaining cucumbers, then radishes.
- Cover and chill salad 3 hours.
- Arrange lettuce leaves on platter.
- Spoon salad onto leaves.
- Garnish with dill sprigs, if desired, and serve.

Recipe from Bon Appetit, December 1996
Used for New Year's Eve, 1996

FIRST MANDARIN SALAD

Dressing:

- 1/2 teaspoon salt
- dash pepper
- 2 tablespoons sugar

2 tablespoons vinegar
1/4 cup salad oil
1 teaspoon snipped parsley
dash red pepper sauce

Salad:

1/4 cup sliced almonds
4 teaspoons sugar
1/4 head lettuce
1/4 head romaine
1 cup chopped celery
2 green onions, sliced thinly
1 can mandarin oranges, drained

- Shake dressing ingredients in tightly covered jar.
- Refrigerate.
- Cook almonds and sugar over low heat, stirring constantly until sugar is dissolved and almonds are coated.
- Cool and break apart.
- Store at room temperature.
- Tear lettuce and romaine into bite-sized pieces (about 4 cups).
- Place greens in plastic bag, add celery and onion.
- Fasten bag securely and refrigerate.
- Just before serving, pour dressing into bag, add the mandarin oranges, close bag and shake until greens and oranges are well coated.
- Add almonds, shake and serve.

Recipe from Mariyln Runge, Culinary, February, 1992

Used by Ann Mizianty, Culinary Luau, July, 1996 and Layette Luncheon, 1996

SECOND MANDARIN SALAD

2 quarts salad greens
3 ribs celery, cut on diagonal
1 can mandarin oranges, drained
1 cup grapes, cut in half
1/2 cup pecans, coarsely cut

Toss all ingredients.

Dressing:

2 teaspoons sesame seeds, toasted
3 tablespoons sugar
1/4 cup salad oil

2 Tablespoons white vinegar
1/2 tsp salt

- Mix thoroughly.
- Toss salad with dressing just before serving.

Recipe from Donna Anselmo, June, 1998

CURRY CHICKEN SALAD

2 cups diced chicken
1 cup celery
1/4 cup peanuts
2 bunches chopped green onions
1 13 1/4 ounce can pineapple tidbits, drained

Dressing:

2/3 cup mayonnaise
1/2 teaspoon curry powder
2 tablespoons chopped chutney
2 tablespoons lime juice
1/4 teaspoon lime rind
1.4 teaspoon salt (not usually needed)

- Mix chicken, pineapple, celery, peanuts, green onions.
- Add dressing made with mayonnaise, curry, chutney and lime juice.

Recipe from Marlene Dervin.

SPINACH JELLO SALAD

Makes a 3 cup mold.

1 package lemon jello
1 cup boiling water
1 1/2 tablespoon vinegar
1/4 teaspoon salt
1/2 cup mayonnaise
1/2 cup sour cream
1 cup finely chopped spinach
1/3 cup chopped celery
3/4 cup small curd cottage cheese
1 tablespoon grated onion

- Mix and cool until thick, then whip, (a whisk works well).
- Add mayonnaise and sour cream and mix well.
- Fold in spinach, cottage cheese, celery and onion.
- Pour into ring mold.
- Refrigerate until firm.

Notes:

If you use fresh spinach, use about 1/2 pound.

3 green onions can be used in place of grated onion.

Recipe from Mary Louise Tapella

LAYERED RED, WHITE, and GREEN SALAD

- 1 package lime jello
- 8 1/2 ounces crushed pineapple
- 1 package lemon jello
- 3 ounces cream cheese
- 1/2 pint whipping cream
- 1 package strawberry jello
- 1 package frozen strawberries
- 3 cups boiling water

Bottom layer:

- Dissolve lime jello in 1 cup boiling water.
- Add drained crushed pineapple and 3/4 cup of drained juice.
- Pour into a 9x13 baking dish.
- Refrigerate until set, be sure baking dish is level.

Middle layer:

- Dissolve lemon jello in 1 cup boiling water.
- Add softened cream cheese.
- Whip cream and fold in.
- Pour over bottom layer and refrigerate level until set.

Top layer:

- Dissolve strawberry jello in 1 cup boiling water.
- Add large package of frozen strawberries, stirring until defrosted.
- Pour over middle layer and refrigerate level until set.

Recipe from Carol Proffitt.

QUICK OLD-FASHIONED CORN RELISH

- 1/4 cup sugar
- 1/2 cup vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon hot sauce
- 1/2 teaspoon celery seed
- 1/4 teaspoon mustard seed
- 12 ounces whole kernel corn
- 2 tablespoons chopped green pepper
- 1 tablespoon chopped pimiento
- 1 tablespoon minced onion

- Combine sugar, vinegar, salt hot sauce, celery and mustard seed in saucepan.
- Bring to boil; boil for 2 minutes.
- Remove from heat.
- Combine with remaining ingredients.
- Chill.
- Flavor improves on standing

BOB'S SALAD DRESSING

- 1 tablespoon Dijon Mustard
- 1 teaspoon sugar
- 1 clove garlic crushed or diced
- 1 1/2 teaspoon salt (or more if needed)
- 1/4 teaspoon pepper
- 1 teaspoon Italian seasoning or herb de Provence and/or TJ's Tomato Blast seasoning)
- 1/4 cup balsamic vinegar
- 3/4 cup regular olive oil (I substitute about 4 tablespoon extra virgin olive oil)

- Mix first seven ingredients and shake vigorously.
- Add oil and shake until blended.
- Can use hand blender and gradually add oil for a thicker dressing.

HEARTS of PALM SALAD with BEETS and BLUE CHEESE

4 to 6 servings

- 4 cups (packed) mixed baby lettuces
- 1/2 14 ounce can hearts of palm, drained, each cut into 1/2-inch thick rounds
- 1/2 large red bell pepper, halved lengthwise, thinly sliced crosswise
- 1 cup cherry tomatoes, halved

- 8 canned pickled beets, halved
- 3/4 cup crumbles blue cheese (about 3 ounces)
- 2 green onions, chopped
- 1/2 cup (about) bottled balsamic dressing

- Combine all ingredients except dressing in large bowl.
- Toss to blend.
- Add 1/2 up dressing (or more).
- Toss again to coat.

Recipe from Bon Appétit, August 2001

Used for Culinary, October 2001, New Year's Eve 2003.

FROZEN CHERRY SALAD

12 servings

- 8 ounces cream cheese, softened
- 8 ounces frozen whipped topping, thawed
- 1 can (21 ounces) cherry pie filling
- 2 11 ounce cans Mandarin oranges, drained
- Maraschino cherries and orange wedges, optional

- In a mixing bowl, combine the cream cheese and whipped topping.
- Stir in pie filling.
- Set aside 1/4 cup oranges for garnish.
- Fold remaining oranges into cream cheese mixture.
- Transfer to a 9 x 5 3-inch loaf pan.
- cover and freeze overnight.
- Remove from the freezer 15 minutes before cutting.
- Garnish with reserved mandarin oranges, and cherries and orange wedges, if desired.

Note: May be made with fat-free cream cheese, light whipped topping and reduced-sugar pie filling.

Recipe from Taste of Home, Feb/Mar, 2000

Used for Layette Luncheon, 2001