

APRICOT JELLO SALAD

2 cups Hot Water
Large box Apricot Jello
Combine & place in large Pyrex dish. Chill till firm on bottom. Arrange in layers on it:
1 cup Miniature Marshmallows
1 can drained Crushed Pineapple (save juice)
Put back in refrigerator.
1/2 cup Sugar
1 Egg, beaten
Cook in saucepan until thick. Stay with it. Add:
1 8-oz pkg Cream Cheese
Remove from heat & let cool completely.
1 envelope Dream Whip
Beat Dream Whip according to directions. Mix Dream Whip & fold it in the cheese sauce. Spread on top of Jello. Refrigerate.

1 1/2 cups Cold Water

1/2 cup chopped Pecans
3 Bananas, sliced

1 tbsp Cornstarch
1/2 cup Pineapple Juice

Linda Wrenn Hunter

FRESH BROCCOLI & CAULIFLOWER SALAD

1 medium head Broccoli
1 medium head Cauliflower
1 cup chopped Celery
1 bunch Green Onions, chopped
Break broccoli & cauliflower into small flowerettes, combine with celery, onions & cheese. Place in plastic bag & refrigerate until serving time. Combine sour cream & dressing mix. Add the dressing to the vegetables in the plastic bag just before serving. Shake until well mixed.
"This was a Blue Ribbon winner for Kayla at the district 4-H Club Food Show."

1 cup cubed American Cheese
1 carton Sour Cream
1 pkg Hidden Valley Salad Dressing Mix, original

Janet Oak Peel

CHERRY SALAD

1 medium-size Cool Whip
1/3 cup Lemon Juice
1 cup Coconut
Mix Cool Whip & milk together well. Add lemon juice; stir in pie filling, nuts & coconut. Sprinkle nuts on top. Chill.

1 can Eagle Brand Milk
1 can Cherry Pie Filling
1 cup nuts, chopped

Linda Wrenn Hunter

CELESTIAL CHICKEN SALAD

4 cups cooked, diced Chicken
1 4 1/2-oz jar Whole Mushrooms,
drained
1 cup Mayonnaise or Salad Dressing
1 cup Commercial Sour Cream
2 tbsp Lemon Juice

2 cups diced Celery
1/2 cup Pecan Halves, toasted
4 slices Bacon, fried & crumbled
1 1/2 tsp Salt
Lettuce Cups, optional

Combine chicken, celery, mushrooms, pecans & bacon in large bowl. Blend mayonnaise or salad dressing with remaining ingredients. Add to chicken mixture, tossing lightly to mix. Chill thoroughly. Serve in crisp lettuce cups, if desired.

Yield: 6-8 servings

Faye Oak Hunter

ORIENTAL CHICKEN SALAD

Salad

3 cups cooked, cubed Chicken
8+ oz Pineapple Tidbits, drained
1/4 cup slivered Almonds

11 oz Mandarin Oranges, drained
1 cup Seedless Green Grapes,
halved

Dressing

2 tbsp Salad Oil
2 tbsp Vinegar

2 tbsp Orange Juice
3/4 cup Miracle Whip

Blend well, then stir in 1st 5 ingredients.

Yield: 6 servings

Diane Adcock Tokar

COLESLAW

Slaw

1 medium head Cabbage, chopped
1 medium Onion
3 Carrots, grated
Toss together.

1/2 cup Red Pepper, chopped
1/2 cup Green Pepper, chopped

Dressing

1 cup Vinegar
1/2 cup Cooking Oil
1/4 cup Mayonnaise

1 cup Sugar
1 tsp Salt

Combine & mix well. Pour over slaw. Store in a tightly covered container. Refrigerate. Will last indefinitely.

Yield: 1/2 gallon

Linda Wrenn Hunter

COPPER PENNY SALAD

2 lb sliced Carrots, cooked	1 small Green Pepper
2 medium Onions	
Layer the above.	
1 can Tomato Soup	1/2 cup Salad Oil
1 cup Sugar	3/4 cup Vinegar
1 tsp Prepared Mustard	1 tsp Worcestershire Sauce
Mix above together. Blend & pour over carrots.	Refrigerate at least all day or over night.

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FRENCH SALAD DRESSING

1/4 cup Vinegar	1/2 cup Oil
1/4 cup Sugar or Honey	1/3 cup Catsup
1/2 tsp Salt	1/2 tsp (or a little less) Garlic Powder

Mix & shake well.

Stella Adcock Caudill

HAWAIIAN SALAD

1 small pkg Lemon or Lime Jello	1 cup boiling Water
1 small can Crushed Pineapple	1/2 cup Mayonnaise
1 cup Cottage Cheese	

Dissolve Jello in water. Mix remaining ingredients into Jello (with mixer) for 1 minute. Pour into mold & chill.

Stella Adcock Caudill

HEALTH SALAD

1 small Cabbage (1 1/2 lbs or 6 cups, shredded)	1 medium Green Pepper, chopped
1 small Red Onion, thinly sliced	1 small Red Pepper, chopped
1/2 cup Cider Vinegar	2 Carrots, finely shredded or use peeler
1/3 cup Sugar	1/4 cup Corn Oil
1/2 tsp Celery Seed	1/2 tsp Garlic Salt or Powder

Mix vegetables, onion & peppers; set aside. Mix remaining ingredients to make dressing. Pour over vegetables.

Beverly Oak Kern

HEAVENLY SALAD

- 2 cans Mandarin Orange Segments
- 1 8-oz tub Sour Cream
- 3/4 small bag Miniature Marshmallows
- 1 large can Crushed Pineapple
- 1 8-oz tub Cool Whip

Let sour cream and Cool Whip come to room temperature. Drain orange segments & pineapple. Mix all in large bowl. Refrigerate at least 4 hours before serving.

Nancy Marie Lane

HOUSTON FRUIT HASH

- 1 can Cherry Pie Filling
- 1 can Pineapple Tidbits, drained
- Bananas, as many as desired
- 1/2 cup chopped Pecans

Mix together cherry pie filling, pineapple & pecans. Chill. Add bananas before serving.

Renee Teeas

JELLO SALAD "GREEN STUFF"

- 1 #2 can Crushed Pineapple
- 1 3-oz Lime Jello
- 1 large carton Whipped Topping (4 cups)
- 2 tbsp Sugar
- 1 lb Small Curd Cottage Cheese

Combine pineapple & sugar. Heat to boil. Remove from heat. Add Jello & mix well. Cool to room temperature. When cool, stir in cottage cheese. Mix well. Fold in whipped topping. Put in 2-quart bowl or gelatine mold. Refrigerate several hours before serving. "CAN USE OTHER FLAVORS OF JELLO INSTEAD OF LIME. STRAWBERRY IS GOOD. PINK 'STUFF.'"

Linda Wrenn Hunter

ORANGE PEAR SALAD

- 16 oz Pear Halves or Slices, drained
- 4 serving-size Sugar Free or Regular Lemon or Lime Jello
- 1 3/4 cups Water
- 11 oz Mandarin Oranges, drained
- 1 cup Sour Cream
- 1 cup Whipping Cream

Boil water. Add gelatin until dissolved, then add sour cream & whipping cream; blend well. Chill until consistency of unbeaten egg whites, then stir in fruit. Cube pear halves before stirring in. May want to keep out some oranges & thinly sliced pears to decorate top of salad before serving.

Yield: 8 servings

Diane Adcock Tokar

PASTA SALAD

1 lb Vermicelli or mixed colored
Rotini spirals
1 medium Onion, chopped

1 bottle Kraft Italian Dressing-
oily
Kroger Salad Seasoning (shows red
through clear bottle)

Cook, drain & rinse pasta. Add onion. Pour in dressing & seasoning. Mix. Refrigerate 24
hours. Stir before serving.

Myrna Arnsparger Lane

PASTA SALAD

1 lb Mixed Colored Rotini spirals
1 stalk Celery, thinly sliced
2 medium Carrots, grated
1 cup Miracle Whip

1 medium Onion, chopped
2 small Dill Pickles, thinly sliced
1/2 cup Cheddar Cheese, shredded
1 cup Marzetti Slaw Dressing

Cook rotini according to pkg directions; drain. Mix all ingredients. Chill before serving.

Dottie Arnsparger Brockman

PEA SALAD

1 can Peas, drained
1 small Onion, diced
4 oz Cheddar Cheese, small cubes
1/4 cup Vinegar

1 Egg, hard boiled & diced
1 rib Celery, finely chopped
1/4 cup Mayonnaise or Miracle Whip
1/4 cup Sugar

Mix vegetables & cheese & set aside. Blend dressing, vinegar & sugar. Pour over vegetable
mixture. Mix gently. Serve chilled.

Dottie Arnsparger Brockman

7 LAYER VEGETABLE SALAD

1 head lettuce, cut up
4 hard boiled eggs, sliced
1 cup chopped Green Pepper
2 tbsps Sugar
8 slices bacon, fried crisp & crumbled

1/2 cup chopped celery
1 pkg Frozen Peas
1 cup Mayonnaise
4 oz shredded Cheddar Cheese

Layer lettuce, celery, eggs, peas & green peppers in bowl. Spread with mayonnaise. Sprinkle
with sugar, then cheese & bacon. Refrigerate covered overnight. Toss immediately before
serving.

Linda Wrenn Hunter

TAHITIAN SALAD

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|--|---------------------------|---|--------------------------------|
| 1 | 11-oz can Mandarin Orange | 1 | 8 1/4-oz can Pineapple Chunks, |
| | Sections, drained | | drained |
| 1 | cup Tiny Marshmallows | 1 | cup Dairy Sour Cream |
| In medium bowl, mix together, oranges, pineapple, marshmallows & sour cream. Cover & chill for several hours or overnight. | | | |

Rachel Hunter Foley

TOSSED SALAD

Salad

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|--|----------------------|-----|------------------------|
| 3 | cup shredded Lettuce | 1/2 | cup chopped Radishes |
| 1 | cup chopped Celery | 1 | small head Cauliflower |
| 1 | Green Pepper | | |
| Mix all ingredients just before serving. | | | |

French Dressing

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|---|---------------|-----|----------------------------|
| 1/2 | cup Salad Oil | 1 | cup Vinegar or Lemon Juice |
| 3/4 | tsp Salt | 1/4 | tsp Paprika |
| 2 | tbsp Sugar | | |
| Put all ingredients into a bottle or jar. Close tightly & shake vigorously. | | | |

Helen Oak Adcock

TURKEY SALAD for 24

1 8 lb Turkey Breast
1/2 small Onion
2 Bay Leaves
1/3 Lemon, approx
1/2 lb Pecans, coarsely chopped,
about 2 1/4 cups
2 tsp Onion Juice
1/4 tsp Cayenne Pepper
Juice of 1/2 Lemon

2 tbsp Salt
Handful Celery Leaves
7 or 8 Peppercorns
1 Whole Bunch (large) celery,
coarsely chopped (6 cups)
1 quart good Mayonnaise (not
salad dressing)
3/4 cup Durkee's Famous Sauce
Salt to taste

Thaw & wash turkey breast. Place it in a large kettle & cover with cold water. Add salt, onion, celery leaves, bay leaves, peppercorns & piece of lemon. Simmer until very tender, 2 1/2-3 hours. Cool for 1 hour in cooking water. Drain. (Save broth for soup.) When cool enough to handle, chop meat coarsely & place in truly enormous bowl (you should have about 14 cups of meat), or other container large enough to take the mixing. Add celery & pecans. In separate bowl, combine mayonnaise, onion juice, cayenne, Durkee's & lemon juice. Blend well & add to turkey bowl. A pair of very clean hands is probably the best way to accomplish the mixing, which should be thorough. Taste & add salt as needed. Now select a bowl large enough to contain it, packed; a large mixing bowl is good. Oil bowl & line it as smoothly as possible with plastic wrap, completely covering inside of bowl. Pack turkey salad into bowl, cover with plastic or foil & refrigerate overnight. To serve: Select a platter large enough to accommodate the salad mold plus all the garnish with which you wish to surround it. Remove cover from top of salad, center the platter on top of it, then turn the whole thing over carefully. The salad will drop right out. Pull off the plastic wrap, garnish to suit yourself with tomato wedges, olives, pickles, hard-cooked egg slices, etc.

Yield: 24 servings, at least

Faye Oak Hunter

24 HOUR SALAD

Salad

1 head Lettuce
1 thinly sliced Onion, separate
rings

1 head Cauliflower, slice each bud
thin
1 lb Bacon, crisp & crumbled

Sauce

2 cups Mayonnaise
1/3 cup Sugar
Spread sauce on top of salad. Cover tightly

1/4 cup Parmesan Cheese

Luann Houser Peacher

WHITE BEAN, RADISH & RED ONION SALAD

1 19-oz can White Kidney Beans,
drained

1/2 cup sliced Radishes

1 clove Garlic, minced

3 tbsp Lemon Juice

Salt to taste

Red Leaf Lettuce

1/2 cup Red Onion, chopped

1 cup thinly sliced or diced

Cucumber

1/2 cup Fresh Parsley

2 tbsp Vegetable Oil

Pepper to taste

In a colander, rinse beans under cold water. Drain well & place in a salad bowl. Add onion, cucumber, radishes, garlic & parsley; toss to mix. Add lemon juice, oil, salt & pepper; taste & adjust seasonings. Salad can be prepared up to this point & kept up to 2 days in the fridge. At serving time, arrange on bed of red lettuce.

103 calories-4 grams fat-132 mg sodium-4 grams protein-14 carbohydrates

Faye Oak Hunter