**Salad Cranberry Jello**

2 3 oz. cherry jello

1 ¼ C sugar

2 C boiling water

1 1/3 C pineapple juice

2 T lemon juice

2 C ground (chopped)fresh cranberries

2 C crushed pineapple

2/3 C chopped celery

Can add gratted apples or nuts.

Set overnight. 9X13

**Salad Greek Pasta Salad**

1 (12 oz.) pkg. angel hair pasta 3 T Cavender’s Greek seasoning

½ C olive oil 1 (4 ½ oz.)can sliced olives

4 ½ T mayonnaise 4 or 5 chopped green onions

4 ½ T lemon juice 3 or 4 diced Roma tomatoes

Cook pasta; cool. Mix mayo, lemon juice and seasoning together. Toss the dressing in with the pasta. Stir in onions, let sit in fridge. Tastes best if refrigerated overnight. Add tomatoes right before serving and serve olives on the side.

Salad Honey-Lime Chicken and Apple Salad

Faun Turley

2 lbs chicken tenders cubed

2 apples, cored, peeled and cubed (I like Washington Pink Lady apples-Costco)

1 (7oz). round of Gouda cheese, cubed

1 (8 oz.) package bowtie pasta, cooked and cooled

1/2 cup cubed celery

1-cup pineapple tidbits

1 cup seedless red grapes, halved

2/3 cup slivered almonds

Combine all ingredients. Stir in honey-lime dressing. Garnish with lemon twists and avocado slices.

Serve with grace!

Note: For best results, add dressing just before serving.

**Salad Poato Salad Dessing**

2 C milk 2 eggs

½ C sugar 1 heaping T flour

½ C vinegar

1 t mustard (dry)

salt

Combine and whisk while heating until it comes to a boil. Boil for 1 or 2 min.

Add 1 T of salad dressing.

Chicken Pasta Salad

1 (12 oz.) pkg. Bow tie pasta 1 (12 oz.) pkg. Spiral pasta

Cook and drain well.

1 (20 oz.) can of pineapple tidbits, 1 C cashews

drained 1 C red or green grapes cut in halves

2 cans sliced water chestnuts, 1 large can mandarin oranges,

chopped and drained drained

2 C finely chopped celery 6 chicken breasts, cooked and

4 green onions, chopped chopped up

1 pkg. C raisins

Dressing:

1 (16 oz.) Kraft coleslaw mix 1 C mayonnaise

Buy an extra bottle; use if needed. Enough for 25-30.

Additional notes:

Cook pasta the day before.

Drain well.

Mix pasta, dressing, and onions. Leave overnight.

Next day add: pineapple, water chestnuts, celery, grapes, and chicken.

Just before serving add: cashews, mandarin oranges, and craisins.

# Crazy Bean Salad

1 can green beans 1 C chopped celery

1 can yellow beans 1 C chopped green pepper

1 can kidney beans 1 C Spanish onion

1 can Capuncino beans

Drain all beans

Marinade of : ½ C salad oil

1 t salt

¾ C vinegar

¾ C sugar

Frog Eye Salad

Cook 16 oz. acini di pepe pasta for about 8 minutes in boiling water. Drain and rinse with cold water and drain again and cool to room temperature.

Dash of salt Juice of 3 can of pineapple

2 T flour 2 eggs beaten

1 C sugar 1 T lemon juice

Cook until thickened. Cool until room temperature and mix with cooled pasta.

Add:

3 cans of drained mandarin oranges

2 cans drained chunk pineapple (juice used above)

1 can drained crushed pineapple (juice used above)

Add miniature marshmallows and a tub of Cool Whip. Serves 20 or more.

Salad Mandarin Tossed Salad

1 head iceberg lettuce 3 green onions, thinly sliced

1 head leaf lettuce 1 can (11 oz.) mandarin oranges drained

4 stalks celery (diced)

Sauté:

1 C sliced almonds 3 T sugar

2 T butter

Add almonds to greens.

Blenderize:

1 ½ C sugar ¾ D vinegar

2 t dry mustard 2 C salad oil

2 t salt 2 T poppy seeds

Pour over almonds and greens.

Romaine with Oranges and Pecans

2 heads of lettuce

¾ -1 C of pecan halves toasted

2 oranges peeled and sliced (you can also use mandarin oranges)

¼ C vinegar (white)

½ C sugar

1 C vegetable oil (maybe less)

1 T water

1 t salt

½ small red onion chopped

1 t dry mustard

Place lettuce, oranges, and pecans in a bowl.

Combine vinegar, oil, sugar, salt, onion, mustard, and water in a blender. Blend until well mixed. You can make the dressing ahead of time and refrigerate until ready to use.

Strawberry Salad

Romaine lettuce

sliced fresh strawberries

broken pecans

red onion, chopped or thinly sliced

Combine and serve with poppy seed dressing.

Poppy Seed Dressing:

3/4 cup white sugar

1 Tbsp. dry mustard

1/2 tsp. salt

1/3 cup vinegar

1/4 tsp. onion flakes (optional)

1 cup salad oil

1 1/2 Tbsp. poppy seed

Combine sugar, mustard, salt, vinegar and onion flakes.  Beat in oil gradually (using mixer) until mixture is thick and smooth.  Stir in poppy seeds.  Cover and refrigerate.

“**THAT GOOD SALAD”**

1 lb bacon (cooked and crumbled)  
2 heads romaine lettuce  
2 cups tomatoes diced  
1 cup Swiss cheese grated  
2/3 cup slivered almonds  
1/3 cup Parmesan cheese (added after dressing)  
croutons (added after dressing)  
  
DRESSING:  
1 lemon juiced  
3 cloves garlic minced  
1/2 tsp salt and pepper  
3/4 cup oil  
Blend first four ingredients in blender; then slowly add oil until frothy.

Salad Pomegranate Salad

1 head Chinese Cabbage shredded

2 medium pomegranates seeded

¼ t coarse pepper

1 C toasted slivered almonds

½ head iceberg lettuce shredded

Combine and toss evenly---refrigerate

Dressing

2 T hot chilli sesame oil

1/3 C rice vinegar

2 T water

1 T minced ginger

2 T ketchup

¼ C soy sauce

1/3 C sugar

2 T lemon juice

½ t pepper

½ C mayonnaise