



DINNER BELLE

BY JIL UTTERBACK



This issue I will share some great salads to take along to those popular summer get togethers or just to enjoy for yourself! I like easy recipes and after all, they are only a guideline...of course you can add and change ingredients according to your tastes and dislikes. Cooks today are much more creative than our ancestors due to the availability of fresh produce and spices from our local grocery stores or like here in the Texas Hill Country—many people grow their own spices right outside their back doors.

I have mint, basil, rosemary and lavender flourishing this spring due to the wonderful rains we have been blessed with for a change. And, today you can even make it less calories by using lite ingredients. Me, I like the good old fashioned full of calories recipes. Happy gardening and have a great summer!

8 LAYER SALAD

Use a 9x13 glass dish. Cover the bottom with chopped iceberg lettuce.
 Then Layer: Chopped Celery-1 cup
 Chopped Green Pepper ¼ cup
 One small chopped onion
 One Box of frozen peas (uncooked)
 Spread ½ cup of Miracle Whip on top and seal.
 Sprinkle with ¾ cup shredded cheddar cheese and 8 slices of crumbled bacon.
 That makes 8 ingredients!
 Cover and let stand overnight in the refrigerator.
 Mix right at serving time. Enjoy!



WHITE SALAD

This is a family favorite that is on the table for most holiday events. Very easy to make and for those of you who have a sweet tooth, this will sure fit the bill for you!
 Beat together one package of softened cream cheese and 2/3 cup sugar.
 Add a regular (15 oz) can of crushed pineapple (do not drain).
 Add a Large Cool Whip.
 Add ½ package of miniature marshmallows
 (You can add different fruit and toppings to your liking)



COPPER PENNIES

This is an old recipe that I think probably everyone has it but if not, it is definitely one to add to your collection. It is colorful and it will last up to six weeks in the refrigerator.
 4 cups sliced cooked carrots
 1 onion, sliced
 1 chopped green pepper
 1 15 oz can Tomato Sauce
 ¾ cup sugar
 ½ cup vinegar
 ¼ cup salad oil
 1 tsp mustard, 1 tsp salt, ½ tsp black pepper.
 Mix and refrigerate overnight.



Finally, here is a recipe from a resident who lived in the retirement community where I worked for 23 years. Her name was Frances Fincannon and she was a teacher from Sugarland, Texas. She brought it to an event we had and I asked her for the recipe because it was so good.
 Once again, this is a very simple but beautiful salad.

WALDORF SALAD (APPLE SALAD)

Beat one egg; add ½ cup sugar mixed with 1 TBSP cornstarch, a dash of salt, ½ water and ¼ cup vinegar. Cook until thickened, then cool. Toss with tart apples unpeeled, chopped celery and pecans. I have added grapes cut in halves and I sprinkle with lemon juice or Fresh Fruit to keep the apples from browning.



ENJOY...If you like these recipes...let me hear from you ...jilu@indian-creek.net