

SALADS



BLACK BEAN SALAD

Gayle Davis

2-15 oz. cans black beans, rinsed & drained	¼ c. lemon juice (more to taste)
¾ c. crumbled Feta cheese	3 tbsp. olive oil
1/3 c. minced red onion	¼ tsp. salt
1/3 c. fresh mint, chopped	¼ tsp. pepper

Mix all ingredients together and refrigerate for at least 30 minutes.

CORNSLAW

Beth Falkenberg

2-16 oz. cans whole kernel corn drained	1 c. celery, diced
1 sm. onion, diced	3 carrots, grated
1 green pepper, diced	

Combine all vegetables.
Dressing:

¼ c. fat-free sour cream	¼ c. sugar
¼ c. vinegar	Salt & pepper to taste
½ c. fat-free Miracle Whip	

Mix dressing and pour over vegetables. Refrigerate several hours or overnight.

LAYERED SALAD

Betty Greenlee

6 c. shredded iceberg lettuce	4 oz. cubed cheddar cheese
2 c. chopped fresh tomatoes	1 c. red onion rings, approx. 1/2 onion
2 c. sliced mushrooms	2 c. Miracle Whip salad dressing
1-10 oz. pkg. frozen peas, thawed & drained	4 to 5 slices bacon, crisply fried & crumbled

Layer lettuce, tomatoes, mushrooms, peas, cheese and onions in a 2 to 3 quart serving bowl. Spread salad dressing over onions to edge of bowl to seal. Cover with Saran wrap. Refrigerate several hours or overnight. Garnish with crumbled bacon and shredded cheese..

HOT SALAMI SALAD

Maude E. Crittenden

Cut 16 oz. salami in 1 ½ inch strips. Cook 3 slices bacon until crisp. Add 1 tablespoon flour, ½ cup water, 1/3 cup vinegar, 1 tablespoon prepared mustard, and 1 clove minced garlic to fat and cook. Break 1 head lettuce into bowl. add 2 chopped tomatoes, 2 hard boiled eggs, 1 cucumber, peeled and chopped, and ½ cup chopped celery. Add to hot mix, stir and heat for 5 minutes. Serve hot.

PINEAPPLE SALAD

Carol Flynn Hursh

1 large can pineapple (sliced or chunk)
2 tbsp. flour

¼ c. sugar
1 beaten egg

Mix together, juice from pineapple, beaten egg, flour and sugar. Cook over low heat stirring constantly until thick. Remove from heat and when partly cool, add 1 cup miniature marshmallows, pineapple (cut in small pieces) and 1/4 - 1/2 cup nuts. Mix well and chill.

RHUBARB SALAD

Nellie Messner

2 boxes black raspberry jello
2 cups rhubarb, cooked - juice and all
1 cup chunk pineapple

2 cups pineapple juice (water added if needed)
1 cup diced celery
1 cup chopped nuts

Mix all together and let set up in a 7 ½ x 11 inch dish. Serves 12.

GOOSEBERRY SALAD

Nellie Messner

2 sm. or 1 lg. box lemon jello
1 c. boiling water
½ c. sugar
1 sm. can frozen orange juice

2 c. chopped celery (fine)
½ c. chopped nuts
1 can gooseberries (juice and all)

Mix well and chill to set.

SPICED PEACH SALAD

Nellie Messner

1 lg. can peach halves
¼ c. vinegar
¼ tsp. salt
4 (2-in.) sticks cinnamon
¾ tsp. whole cloves

2 pkg. orange jello
1 jar (5-oz) pineapple cream cheese
¼ c. nuts
(Serve on lettuce leaves)

Drain peaches. Add water to make 1 ½ cups. Add vinegar, salt, cloves, stick cinnamon. Simmer 10 minutes. Then strain; add enough boiling water to make 3 cups liquid. Dissolve jello in it. Pour enough jello in 9 inch ring mold to fill 1 inch deep. Chill. Chill rest of jello until partly set.

Meanwhile, make 8 cream cheese balls rolled in nut meats, space in ring mold, pour rest of jello in mold. Cover each cheese roll with half a peach. Chill. Good with turkey.

CRANBERRY SALAD

Carol Flynn Hursh

2 c. cranberries
1 c. water

1 c. sugar

Cook ingredients until cranberries begin to pop. Cover and simmer 7-10 minutes. add to large marshmallows. Dissolve in pan. Add small box cherry jello. Start to thicken. Add 1 small can crushed pineapple, drained, 2 cups of chopped apple and 1/2 cup chopped nuts. Chill

PINEAPPLE CHEESE SALAD

Marvyce Crittenden

1 can (303) pineapple
1/3 c. sugar
2 tbsp. vinegar

1 pkg. lemon jello
1 pkg. whipped topping
1 c. grated cheddar cheese

Bring to boil pineapple, sugar, vinegar. Remove from fire, add jello until dissolved. Refrigerate until it begins to set. Add whipped cream and cheese. Stir to blend. Sprinkle some cheese on top. Store in refrigerator.

GERMAN CHRISTMAS SALAD

Vena Flynn

1 lg. can pineapple chunks, drained (2 1/2 size)
1 lb. longhorn cheese, cubed

2 eggs, well beaten
1 can Eagle Brand milk
1/4 c. cider vinegar

Beat eggs very well and add milk. Stir in vinegar and pour over the cheese and pineapple. Cure overnight in refrigerator. This recipe was passed down in Roy's family and was always served at Christmastime.

PINEAPPLE LAYER SALAD

Nellie Messner

1 bx. lemon jello
1 sm. can crushed pineapple, drained

2 bananas, sliced
1 c. small marshmallows

Make jello according to package. Set in 8 x 8 inch pan. Add water to pineapple juice to make 1 cup. Combine with 1/2 cup sugar, 2 tablespoons flour, 1 egg, 2 tablespoons butter. Cook. Cool and spread on top of jello mixture.

BLUEBERRY SALAD

Juanita Porter

2 small pkg. raspberry jello
1 cup. blueberries

1 cup crished pineapple
Cool Whip

Drain juice from blueberries and pineapple and combine to boil for the jello. Make jello and divide. Add berries and pineapple to half. Mix the other half with Cool Whip and let chill. Spread over first mixture. Chill.

THANKSGIVING SALAD

Betty Greenlee

2 small pkg. apricot jello
2 cups boiling water
2 cups cold water
2 cups drained pineapple (save juice)
5 cups miniature marshmallows
1 Tbsp. butter
1 Tbsp. flour

1 beaten egg
1/2 cup sugar
1/2 cup pineapple juice
8 oz. Philadelphia cream cheese
8 oz. Cool Whip
Chopped pecans

Mix jello and water according to package directions. add pineapple and 3 cups miniature marshmallows. Pour into 9x13 inch baking dish. Refrigerate. Melt butter in sauce pan. Stir in flour. Add sugar, beaten egg and pineapple juice. Cook until thickened, stirring constantly. Remove from fire. Add cream cheese, blending well. Add Cool Whip. fold in 2 cups miniature marshmallows. Spread this mixture over jello mixture when it is set. Sprinkle on chopped pecans.

ORANGE JELLO SALAD

Betty Greenlee

1 large pkg. orange jello

2 cups boiling water (no cold water)
1 can crushed pineapple, drained

Prepare jello and allow to become partly set up in refrigerator. Stir in:
1/2 lb. grated cheese
Refrigerate until set.

8 oz. Cool Whip
2 cups nuts

DELICIOUS SALAD

Carole Elven

1 large carton Cool Whip
1 can Eagle Brand milk
1 can mandarin oranges, drained
1 can pineapple tidbits, drained

1 cup miniature marshmallows
1 can cherry pie filling
1 cup nut meats (broken up)

Stir all together and place in 9 x 13 inch cake pan. Chill at least 2 hours before serving. Better if let stand overnight.

AUNT DORIS' AMBROSIA SALAD

Nina Nelson

1 c. pineapple chunks
1 c. mandarin oranges
1 c. coconut

1 c. small marshmallows
1 c. sour cream (commercial)

Mix well and chill several hours.

STRAWBERRY SALAD

Bernie Crittenden

1 pkg. strawberry jello	1 sm can crushed pineapple
1 c. boiling water	1 lg. sliced banana
1 sm. pkg. frozen strawberries	few chopped nuts

Dissolve jello in hot water, add fruit and nuts. Chill until just set and top with:

1 c. pineapple juice	2 tbsp. flour
1 c. sugar	1 egg, slightly beaten

Cook until thick; when cool, add 1 cup whipped cream. Garnish with a sprinkling of nuts or grated cheese.

STRAWBERRY BANANA SALAD

Doris Rethorst

2 sm. bx. strawberry jello	2 bx. frozen strawberries
1 c. boiling water	½ c. pecans (optional)
3 bananas, mashed	1 – 8 oz. carton Cool Whip
1 sm. can crushed pineapple	

Desolve jello in water. Add all other ingredients except Cool Whip. Spread half of this mixture into dish. Let chill until firm. Cover with softened Cool Whip, then add remainder of jello mixture. Keeps well in refrigerator. (Softened cream cheese may be used instead of Cool Whip.)

MOUNTAIN DEW SALAD

Doris Rethorst

4 c. hot water	4 bananas, sliced
4 pkg lemon jello	2 c. miniature marshmallows
1 can crushed pineapple (#2 size)	1 bottle Mountain Dew or 7-Up

Dissolve jello in water; add Mountain Dew; let partially set. Add bananas, pineapple and marshmallows; let chill in two 9 x 12 inch pans. Then add the following topping: Mix 1 box lemon instant pudding, according to package directions. Fold in 1 package of Dream Whip. Pour over the jello mixture. Let stand in refrigerator until well chilled.

CHERRY SALAD

Teresa Crittenden

Very simple to prepare and easy to take. To one or two cans of cherry pie filling (depending on size of salad wanted), add any fresh fruit available; apples, peaches, nectarines, bananas, grapes, etc.. Let set an hour or so at least and serve.

FRUIT SALAD

Ida Bonita Mahannah

1 pkg. strawberry jello
1 c. hot water
1 pt. vanilla ice cream
1 c. pineapple chunks
½ c. chopped nuts

Dissolve jello in the hot water and cool a little while. Then add the ice cream, pineapple and nuts. Set in refrigerator, until serving time.

RED HOT APPLESAUCE SALAD

Marvyce Crittenden

½ c. red hots
2 pkg. lemon jello
2 c. unsweetened applesauce
1 pkg. cream cheese
¼ c. light cream
2 tbsp. salad dressing

Dissolve red hots and jello in hot water. Stir until candy is melted. Add applesauce and chill in 8 inch sq. pan. Beat cream cheese and salad dressing until smooth and spreadable. Spread over top, swirl and chill. Makes 9 servings.

WHITE GRAPE SALAD

Marvyce Crittenden

1 c. crushed pineapple, drain
1 c. white grapes
1 c. diced celery
1 c. pineapple juice
4 tbsp. flour
2 tbsp. sugar
1 c. whipped cream or
Cool Whip

Toss grapes, celery and pineapple together. Cook juice, flour and sugar together, stirring constantly until thickened. Cool. Then fold in fruit, fold in whipped cream. May be made ahead and refrigerated.

CHERRY JELLO SALAD

Ida Bonita Mahannah

1 - #2 can pie cherries
2 pkg. cherry jello
1 - #2 can crushed pineapple
1 ½ c. pecans
1 ¼ c. sugar

Drain fruit, cook fruit juice and sugar until dissolved. Add enough water to make 4 cups. Mix jello in, and when mixture starts to set, stir in fruit and nuts. Chill until serving time.

CRANBERRY SALAD

Ida Bonita Mahannah

1 pkg. cranberries
3 oranges
3 apples
2 c. sugar

2 pkg. raspberry jello
3 ½ c. water
Pecans

Grind all the fruit, including the peels; mix in sugar and let stand 2 hours. Prepare the jello with water allowed. Let cool, then put in fruit mixture and pecans. Let set overnight in refrigerator.

APRICOT SALAD

Ida Bonita Mahannah

1 - #303 can pineapple
1 - #303 can apricot halves

2 bananas, chopped
1 pkg. lemon instant pudding

Drain and save juice from fruit. Add juice to pudding mix. Then add fruit, chill, serve.

CRANBERRY SALAD

Ida Bonita Mahannah

1 pkg. cranberries, ground up
1 ½ c. sugar
1 ½ c. miniature marshmallows

1 c. halved grapes
¾ c. nuts
1 c. whipped cream

Add sugar to the cranberries and let stand a little to form juice. Add marshmallows, grapes, nuts and whipped cream. Chill well, enjoy.

BLUEBERRY SALAD

Ida Bonita Mahannah

1 pkg. raspberry jello
1 can blueberries
1 can pineapple, crushed

1 sm. carton Cool Whip
1 c. broken nuts

Mix jello with boiling water as directed. Add undrained blueberries and pineapple. Mix together, and let set in the refrigerator. After mixture has set up, mix with Cool Whip and nuts, then return to refrigerator until serving time.

GREEN GRAPE SALAD

Ida Bonita Mahannah

1 c. crushed pineapple
2 lb. seedless green grapes
1 c. chopped nuts
1 sm. pkg. marshmallows

2 tbsp. butter
2 tbsp. flour
1 ½ c. milk

Melt butter, add flour and milk for white sauce. When cooked, add marshmallows to hot white sauce. When cool, whip and pour over grapes, nuts and drained pineapple. Cool in refrigerator.

7 UP SALAD

Ida Bonita Mahannah

2 pkg. lemon jello
2 c. hot water
2 c. chilled 7-Up

2 ½ can drained pineapple
2 bananas, chopped
2 c. miniature marshmallows

Dissolve jello in hot water and let cool. Add 7-Up, pineapple, bananas and marshmallows. Pour into a 9 x 13 inch baking dish and let set. Topping:

Pineapple juice
2 tbsp. cornstarch
½ c. sugar

1 beaten egg
2 bx. Dream Whip, prepared

Cook juice, cornstarch, sugar and egg until thick, then chill. Mix with Dream Whip and spread on top of chilled salad. Then chill until serving time.

FROZEN SALAD

Trudy Supon Hurst

1 can Bordens Condensed milk
1 can cherry pie filling
1 sm. can crushed pineapple,
drained

¼ c. lemon juice
¼ tsp. almond extract
½ c. Cool Whip

Mix together. Then freeze. May be used as a salad or dessert.

PINEAPPLE CHEESE SALAD

Marlene Parret

1 - #2 can crushed pineapple,
undrained
2/3 c. sugar
1 pkg. any flavor jello,
family size

2 c. cold water
1 ½ c. grated cheese
1 c. chopped nuts
1 lg. carton Cool Whip

Mix pineapple and sugar in a saucepan and bring to a boil. Add jello, stir to dissolve. Add cold water and stir well. Chill until thickened. Fold in cheese, nuts and Cool Whip. Refrigerate. Keep in air tight container. Use different flavors of jello for a pretty touch of color, depending on the season. This is a pretty dish to take to church dinners.

WATERGATE SALAD

Jevlyn Stockhause

1 - 9 oz. carton whipped topping
1 bx. instant pistacio pudding
1 lb. can crushed pineapple,

undrained
1 c. miniature marshmallows
½ c. nuts

Fold dry pudding mix into topping. Add fruit and refrigerate. Keeps well.

MEXICAN SALAD

Trudy Supon Hurst

1 can Ranch style chili beans,
washed, drained, chilled
1 lg. head lettuce
2 tomatoes

½ c. onions
1 lb. sharp grated cheese
¾ bottle Catalina dressing

Mix together, chill 30 minutes to 1 hour before serving. Just before serving, add bag of broken Fritos.

LIME SALAD

Trudy Supon Hurst

1 sm can crushed pineapple
1 – 3 oz. pkg. lime jello
½ c. sugar
½ c. chopped pecans

½ pt. whipping cream, whipped
or ½ c. Cool Whip
½ c. grated longhorn cheese

Bring pineapple to a boil. Add jello and sugar. Let set in refrigerator until well jelled. Add pecans, whipped cream and cheese. Put in refrigerator until firm.

XMAS SALAD

Trudy Supon Hurst

1 – 8 oz. carton Cool Whip
1 can Eagle Brand
1 can cherry pie filling

1 sm. can crushed pineapple
1 c. nuts.

Fold all ingredients together. Chill several hours or overnight.

WATERGATE SALAD

Trudy Supon Hurst

1 bx. pistachio instant pudding
1 lg. can crushed pineapple
undrained
1 c. miniature marshmallows

1 c. coconut
½ c. pecans
1 – 8 oz. carton Cool Whip

Mix pudding and crushed pineapple, then add marshmallows, coconut and pecans. Stir well, then add Cool Whip, and blend well again. Can be served right after making, but is better if let set overnight.

BROCCOLI & CAULIFLOWER SALAD

Peggy Yearout

1 head cauliflower
1 head broccoli
1 tbsp. vinegar
1 c. mayonnaise
1 med. red onion
1 tbsp. sugar
1 c. sour cream

Chop cauliflower and broccoli until fine, eliminate woody stems. Combine chopped onions with vinegar, sugar, sour cream and mayonnaise, stir all ingredients together and chill. Keeps well for several days in refrigerator.

3 BEAN SALAD

Ida Bonita Mahannah

1 lg. onion, ringed
1 - #303 can green beans, drained
1 - #303 can yellow wax beans, drained
1 - #303 can kidney beans, drained
1 c. chopped celery
½ tsp. pepper
1 tsp. salt
½ c. sugar
¾ c. diluted vinegar
(half water)
1/3 c. salad oil

Toss lightly, cover, refrigerate overnight.

LAYERED OVERNIGHT LETTUCE SALAD

Myrna Smith

1 head lettuce, chopped
½ c. celery, chopped
½ c. green pepper, chopped
1 sm. red onion, chopped
1 - 10 oz. pkg. frozen peas, thawed
1 - 8 ½ oz. can water chestnuts,
drained & sliced
1 c. thinly slice radishes
1 c. salad dressing mixed with
2 tbsp. mustard and pepper
1 c. grated Parmesan cheese
6 slices crispy fried bacon,
crumbled

Layer lettuce, celery, green pepper, onion, peas, water chestnuts and radishes in large salad bowl. Spread dressing over top, sealing layer completely. Cover with Saran Wrap; refrigerate 24 hours or overnight. Sprinkle with cheese and bacon; garnish with radish slices if desired. Toss before serving. 12 - 15 servings.

SAUERKRAUT SALAD

Nellie Messner

1 lg. can kraut, drained
2 c. diced celery
1 onion, chopped fine
1 green pepper, chopped fine
1 sm. jar pimiento, chopped fine
¾ c. sugar

Mix together well, let stand overnight before serving.

24 HOUR CABBAGE SALAD

Mabel Crittenden

¾ c. sugar	1 green pepper, chopped
½ c. vinegar	2 carrots, grated
½ env. Knox gelatin	1 tsp. celery seed
½ c. salad oil	1 tsp. salt
1 med. head of cabbage, shredded	pepper
1 onion, chopped	

Heat sugar and vinegar to dissolve sugar. Dissolve Knox gelatin in cold water. Add gelatin mixture to warm vinegar and sugar. Let cool some, add salad oil. Pour dressing over chopped vegetables and store in Tupperware. Keeps several days.

COLE SLAW FOR FREEZER

L. Smith

Shred 1 head of cabbage. Cover with 1 tsp. salt and water. Let sit 1 hour. Drain thoroughly. Chop fine 1 bell pepper. Grate 1 carrot. Add to cabbage. Prepare:

1 c. white vinegar	1 tbsp. celery seed
½ c. water	2 c. sugar
1 tbsp. mustard seed	

Boil 1 minute. Pour over cabbage. Cool. Place in containers and freeze.

24 HOUR LAYER SALAD

Bernie Crittenden

Line a 9 x 13 inch Pyrex pan with bite size pieces of torn, crisp lettuce. Over this sprinkle in order given.

1 green pepper, chopped	½ c. red onion, chopped
½ c. celery, chopped	1 pkg. frozen peas, thawed

Spread over this, 1 ¼ - 1 ½ c. mayonnaise to which 2 tbsp. sugar has been added. Then add 4 to 8 oz. grated cheddar cheese. Top salad with 8 slices of crisp fried bacon, crumbled. Refrigerate overnight.

PISTACHIO SALAD

Marlene Parret

1 sm. bx. pistachio instant pudding	1 pkg. pecans
1 sm. can sliced peaches	1 pkg. Cool Whip
1 pkg. miniature marshmallows	

In medium bowl, mix pudding and 6 tbsp peach juice to make a paste. Cut up peaches and add to pudding mixture. Fold in Cool Whip, pecans and marshmallows.

HURSH'S RICE SALAD

Carol Flynn Hursh

1 bx. Uncle Ben's long grain & wild rice cooked according to directions. In metal pan mix ½ c. Italian dressing into rice and put in freezer for 30 to 40 minutes. Mix in 1 c. finely chopped celery and ¼ c. chopped green onion. Add ¼ c. of Italian dressing. Chill and serve.

FRUITY PUDDING SALAD

Marlene Parret

16 oz. can pineapple chunks
16 oz. can fruit cocktail
16 oz. can pears

16 oz. can peaches
4 oz. bx. instant vanilla pudding
2 tbsp. Tang

Drain and reserve juices from the fruit. Place all fruit in a bowl. Mix reserved juices with Tang and instant pudding. Pour over fruit and mix well. Pudding will thicken as it sets in the refrigerator.

PINEAPPLE RICE SALAD

Marlene Parret

2 c. rice
4 ½ c. water
6 oz. bx. jello, lime, cherry or

sugarfree
20 oz. can crushed pineapple,
undrained

Cook rice in water approximately 15 minutes. Mix the jello into the cooked rice until dissolved. Add crushed pineapple and juice.

CABBAGE CRUNCH SALAD

Marlene Parret

2 tbsp. sesame seeds or
sunflower seeds
½ c. slivered almonds
½ med. head cabbage, chopped
4 green onions, chopped
1 pkg. Top Romane noodles,
uncooked, any flavor

Dressing:
2 tbsp. sugar or Sugar Twin
3 tbsp. wine vinegar
½ c. oil
1 pkg. flavoring from noodles
1 tsp. salt

Toast sesame seeds and almonds in oven for 10 minutes at 350 degrees stir occasionally. Mix cabbage and onions; crumble noodles over top. Add nuts and seeds. Just before serving, pour dressing over all and mix well. Note: May substitute 1 pkg. of chopped cabbage. Be sure to add dressing just before serving so it will stay crisp. It takes a while to get it mixed, but keep mixing gently.

CURRIED EGG SALAD

Judy Converse Stansbury

1 tomato, diced
4 hard cooked eggs, diced fine
½ c. cottage cheese
½ of a 2 ¼ oz. can sliced ripe olives
½ stalk celery, diced

2 tbsp. mayonnaise
1 – 2 tsp. curry powder
¼ tsp. onion salt
¼ tsp. pepper
2 lg. pita bread or bread of choice

Drain cottage cheese and olives. Mix everything and use in sandwiches. Makes 4 servings.

SUMMER GREEN PEA SALAD

Jeanine Maxwell

4 c. fresh peas, shelled
3 tbsp. garlic flavored olive oil
2 tbsp. balsamic vinegar
½ c. red bell pepper, diced
½ c. yellow bell pepper, diced

¼ c. red onion, chopped
2 tbsp. scallions, chopped
3 tbsp. fresh basil leaves, chopped
½ tsp. salt
¼ tsp. pepper

Bring a large saucepan of salted water to boil. Add the peas and simmer for 2 to 3 minutes or until just tender. Drain the peas and transfer them to a large bowl. Add the oil and vinegar, toss thoroughly to coat peas. Set them aside to cool. When you are ready to serve the salad, gently stir in the bell peppers, red onion, scallions, basil, salt and pepper. Serve immediately.

CHRISTMAS SALAD

Charm Bessler

1 – 8 oz. carton Cool Whip
1 can Eagle Brand
1 can cherry pie filling

1 can crushed pineapple
1 c. walnuts

Fold all ingredients together. Chill overnight.

OVERNITE SALAD

Dorothy Glick

1 lb. miniature marshmallows
2 ½ can Royal Ann cherries
2 ½ can pineapple tidbits, drained
1 pt. whipped cream

4 eggs, beaten
¼ tsp. salt
1 lemon, juiced and rind grated
½ c. milk

Heat milk; add salt; add eggs to milk a little at a time; add lemon; cook until thick. Cool, mix into fruit mixture.

CRANBERRY MARSHMALLOW SALAD

Beth Falkenberg

½ bag miniature marshmallows
¾ c. whipped cream
½ c. sugar
1 c. cranberries, ground

1 – 9 oz. can crushed pineapple,
drained
½ c. chopped nuts, optional

Combine marshmallows with whipped cream and allow to stand in the refrigerator for 2 hours. At the same time, add sugar to ground cranberries and let stand 2 hours. Combine the two mixtures and add drained pineapple; refrigerate 6 hours or overnight. Fold in nuts or sprinkle them over top before serving.

SUNSHINE SALAD

Susie Cochran

1 bx. vanilla instant pudding
1 bx. lemon instant pudding
2 cans mandarin oranges, drained
1 can fruit cocktail, drained
Stir together and chill.

1 lg. can crushed pineapple
1 carton Cool Whip
1 c. coconut, optional
½ c. chopped pecans, optional

BLUEBERRY SALAD

Donna Browning

1 sm. pkg. raspberry jello
1 can blueberry pie filling
1 – 20 oz. can pineapple, drained

1 sm. carton Cool Whip
1 c. chopped pecans

Use jello dry. Mix jello, pie filling, pineapple, Cool Whip and pecans together and refrigerate. Serve cold.

MOLDED CHEESE SALAD

Doris Rethorst

1 ¼ c. cottage cheese
3 c. shredded cheddar cheese
2 tbsp. minced onion
¾ c. chili sauce
½ c. salad dressing

1 tbsp. Knox gelatin
2 tbsp. green pepper, chopped
2 tbsp. red pepper, chopped
½ c. sour cream

Soften gelatin in ½ c. cold water; set over hot water to melt. Combine cottage cheese, cheddar cheese, salad dressing, chili sauce, onion and peppers; fold in gelatin and sour cream. Pour into pretty mold. Chill until firm. Serve on bed of lettuce.