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Creamy Italian Dressing

1 cup mayonnaise	¾ teaspoon Italian seasoning
½ small onion	¼ teaspoon salt
2 tablespoons red wine vinegar	¼ teaspoon garlic salt or powder
1 tablespoon sugar	1/8 teaspoon pepper

Place all ingredients in blender container; cover. Blend on medium speed 15 seconds or until smooth. Cover; chill. Makes about 1¼ cups.

Italian Dressing

1 cup oil	½ teaspoon dry mustard
1/3 cup vinegar	½ teaspoon oregano
2 tablespoons lemon juice	¼ teaspoon basil
1 teaspoon garlic salt	Freshly ground black pepper
1 teaspoon sugar	

Combine all ingredients in a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using.

Bleu Cheese Dressing

1 cup mayonnaise	Herb salt and pepper to taste
½ cup buttermilk	1 small garlic clove (optional)
3 ounces bleu cheese	1 teaspoon Worcestershire

Combine all ingredients in blender. Blend well until smooth and creamy. Pour into a container; cover and refrigerate at least six hours. Stir well before using. Makes 1¾ cups.

Variation: For a chunky dressing, stir in crumbled bleu cheese after blending all other ingredients.

Creamy French Dressing

1 cup mayonnaise	1 teaspoon paprika
2 tablespoons sugar	½ teaspoon dry mustard
2 tablespoons cider vinegar	¼ teaspoon salt
1 tablespoon milk	

Stir together all ingredients. Cover; chill. Makes about 1¼ cups.

Wilted Lettuce

Fry bacon. Leave grease in pan. Add ¼ cup sugar, ½ cup water and ½ cup vinegar. Heat and pour over lettuce and cut-up scallions.

Hot Bacon Dressing

8 slices bacon, cut into small pieces and fried till crisp	½ teaspoon salt
1½ cups sugar	1¼ cups water
3 teaspoons cornstarch	½ cup cider vinegar

Fry bacon until crisp; drain off fat and reserve separately. In a bowl mix sugar, cornstarch, salt, mustard; add water and vinegar gradually. Pour mixture over bacon and cook, stirring constantly until thickened. Now add some of the fat, being careful not to add too much or you'll thin out the dressing which should be thick.

Serve on endive, iceberg lettuce, dandelion, sliced cabbage for hot slaw.

Salad Dressing For Leaf Lettuce

1 cup whipping cream	½ cup sugar	¼ cup wine vinegar
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Russian Dressing

1 cup mayonnaise	2 teaspoons lemon juice
1/3 cup chili sauce or ketchup	1½ teaspoons sugar

Stir together all ingredients. Cover; chill. Makes about 1-1/3 cups.

Chicken Salad With A Twist

6 ounce package corkscrew macaroni	1 medium onion, chopped
3 cups cooked chicken	¾ cup ripe olive wedges
½ cup Italian dressing	1 cup diced cucumbers
½ cup mayonnaise	1 cup diced celery
3 tablespoons lemon juice	1 teaspoon pepper
1 tablespoon prepared mustard	Salt

Cook macaroni following the package directions. Mix cooked chicken and Italian dressing with hot macaroni. Cool. Blend mayonnaise, lemon juice, and mustard and stir in chopped onion, olives, cucumbers, celery and pepper. Add to macaroni mixture. Salt to taste. Mix well. Chill 2 or more hours to blend flavor. 4 to 6 servings. Serve in lettuce cups.

Chicken Salad

Diced chicken	Celery salt
Diced onion	Oregano
Salt	Poultry seasoning
Pepper	Mayonnaise
Garlic salt	

Baked Chicken Salad

4 whole cooked chicken breasts, skinned, boned and cut into chunks	½ cup sliced mushrooms
2 pimentos, diced	2 tablespoons lemon juice
1 8-ounce can sliced water chestnuts	1½ cups mayonnaise
½ cup slivered almonds toasted	1 cup French fried onions
	8 ounces shredded Cheddar cheese

Mix first 7 ingredients together and salt and pepper to taste. Place in 13x9" casserole. Top with cheese and French fried onions. Bake at 350°F for 30 to 40 minutes or until bubbly and onions are browned.

Broccoli Salad

2 heads broccoli, cut florets only	1 cup shredded Cheddar cheese
1 medium onion, chopped	½ pound fried bacon, crumbled
<u>Dressing:</u> ½ cup mayonnaise	
¼ cup sugar	
1 to 2 teaspoons vinegar	

Cauliflower Salad

1 head lettuce, shredded
1 head cauliflower or broccoli (or combine) florets only

½ red onion, finely chopped
1 pound bacon, cooked and crumbled

Dressing: 2 cups mayonnaise
¼ cup sugar
1/3 cup Parmesan cheese

Spread dressing over top of salad. Toss before serving.

Caesar Salad

1 clove garlic
¾ cup olive oil
2 cups bread cubes, cut in ½" cubes, no crusts
2 large or 3 small heads of romaine
Freshly ground black pepper

½ teaspoon salt
2 eggs
Juice of 1 large lemon
6-8 anchovy fillets, snipped into bits (optional)
½ cup grated Parmesan cheese

Crush garlic, add to olive oil and let stand overnight. Brown croutons in ¼ cup of the garlic oil, stirring so that they brown on all sides. Drain on paper towels. Soft cook the eggs for one minute (having water boiling to start). Break romaine into a large bowl. Add a generous grinding of fresh black pepper and the salt. Then dress with the remaining garlic oil, turning so that every leaf is glossy with oil. Break the eggs into the middle of the salad. Squeeze the lemon juice directly over the eggs, and mix so that there is a thick creamy look to the lettuce. Add anchovy if desired. Taste for seasoning and add more salt, pepper or lemon if needed. Add the cheese and toss. Add the croutons last. Serve at once so the croutons remain crisp. Makes 10 to 12 servings. Traditionally the host mixes the Caesar salad at the table.

Taco Salad

1 pound ground beef
1 envelope (1¼ ounces) taco seasoning mix
1 small head lettuce, torn into bite size pieces
½ cup sliced black olives
1 cup shredded sharp Cheddar cheese
1 large tomato, cut in wedges

1 small onion, thin sliced
1 can (15 ounces) garbanzo beans, drained
Avocado slices
Coarsely crushed taco or tostada shells or tortilla chips
Taco sauce
Sour cream

Prepare ground beef according to directions on seasoning mix package. In a salad bowl, combine lettuce, olives and cheese; toss well. Top with meat mixture, tomatoes, onion, garbanzo beans, avocado slices and broken taco shells. Serve with taco sauce and sour cream. Makes 4 to 6 servings.

Fruit Salad

1 pound 14 ounce can Fruit
Cocktail, drained
1 cup miniature marshmallows
½ teaspoon lemon juice

1 cup fresh fruit, sliced bananas, diced
orange or apple
½ cup sour cream

Combine ingredients, let mellow in refrigerator an hour or two. Serve on crisp lettuce leaves. May be served in dessert dishes and sprinkled with flaked coconut or toasted almond slivers.

Cranberry Salad

1 quart (1 box) cranberries
1 large orange (do not use orange
stamped "color added")
2 envelopes unflavored gelatin

2 cups granulated sugar
1 cup cold water
1 cup chopped English walnuts
1 cup chopped celery

Run cranberries, all the orange pulp and half the orange rind through the food grinder. Add sugar and cook, stirring until sugar is dissolved, then continue cooking until very hot. Remove from heat and while still hot add the gelatin which has been dissolved in the cup of cold water. When mixture is cool, add the chopped celery and chopped nuts. Pour into a 2-quart ring mold. Refrigerate overnight. Serve with Pineapple Dressing.

Pineapple Dressing

2 eggs
¾ cup granulated sugar

½ cup unsweetened pineapple juice
½ pint heavy cream, whipped

Beat the eggs slightly, add the sugar, stir well, then add the pineapple juice. Cook, stirring until the consistency of a thin custard. Cool. Fold in the whipped cream.

Sunset Salad

1 package (3 ounces) orange Jell-O
½ teaspoon salt
1 cup boiling water

1 can (8 ounces) crushed pineapple
in juice
1 tablespoon lemon juice or vinegar
1 cup coarsely grated carrot

Dissolve gelatin and salt in boiling water. Add pineapple with juice and lemon juice. Add carrots and pour into individual dishes. Chill until set, about 1 hour. Garnish, if desired. Makes 6 servings.

Creamy Fruit Salad

1 can (8¾ ounces) fruit cocktail
1 package (3 ounces) apricot Jell-O
1 cup boiling water

1 package (3 ounces) cream cheese
1/3 cup mayonnaise

Drain fruit, reserving syrup. Add water to syrup to make ½ cup. Combine gelatin and boiling water in electric blender. Cover and blend at low speed until dissolved, 1 minute. Add measured liquid, cream cheese and mayonnaise; cover and blend on high speed, 15 seconds. Chill until slightly thickened. Fold in fruit. Spoon into 6 individual molds and chill until firm, about 2 hours. Unmold. Garnish, if desired. Makes 6 servings.

Frozen Fruit Salad

1 package (3 ounces) strawberry Jell-O
1 cup boiling water
1 can (6 ounces) frozen concentrated lemonade

3 cups whipped cream
1 can (16 ounces) sliced peaches
1 can (8½ ounces) pears

Drain and chop fruits. Dissolve gelatin in boiling water. Add concentrate and stir until melted. Chill until slightly thickened. Blend in whipped cream and fold in fruit. Pour into 9x5" loaf pan. Freeze until firm, about 4 hours. Unmold and slice. Garnish, if desired. Makes 12 servings.

Cranberry Jell-O

Dissolve together:

- 1 package cherry Jell-O
- 3 tablespoons sugar
- 1 cup boiling water

Add 1 can whole cranberry sauce. Thicken and stir in 1/3 cup chopped celery and 1/3 cup chopped pecans. Fold in 1 cup sour cream.

Lime Jell-O And Sour Cream

1 package Lime Jell-O – dissolved in 1 cup boiling water
½ cup sour cream
½ cup crushed pineapple – do not drain
Can add chopped walnuts if desired

For dessert, may be made with whipping cream. Can be made in ice cube trays. When partly set, fold in cream.

Heavenly Salad

1 package Jell-O, any kind (lime) made with 1 cup water and 1 cup fruit juice	1 large can fruit cocktail
1 envelope Dream Whip	8 ounce package cream cheese

Let Jell-O set to almost set. Mix Dream Whip and then combine Dream Whip and cream cheese. Then add to Jell-O and then fold in fruit. Put in mold and let set.

Jell-O Delight

6 ounces strawberry Jell-O	2-3 bananas (cut thin)
1 cup boiling water	1 can (16 ounces) drained crushed pineapple
1 cup pineapple juice	¼ cup chopped walnuts
1 package (8-10 ounces) frozen strawberries	Sour cream (1 to 2 cups)

Mix Jell-O with boiling water. Add juice from pineapple plus whatever water needed to make one cup. Mix in remaining ingredients. Spread one half of mixture in Tupperware container (approximately 9x9” or 10x10”). Let semi-set. Spread with one to two cups of sour cream and top with remaining mixture. Let set.

Ham Macaroni Salad

2 cups ham, cubed or cut in julienne strips	1 cup cherry tomato halves
2 (7 ounce) packages shell macaroni cooked, drained	1 cup whole pitted ripe olives
1 cup chopped celery	½ cup Italian salad dressing
	1 teaspoon salt

Combine all ingredients; toss lightly. Chill. Serves 6 to 8.

Macaroni Salad

Celery	Mayonnaise
Green pepper	Vinegar (1 teaspoon)
Carrot	Salt & pepper
Green olives	

Tomato and Onion Salad

Slice 3 tomatoes thinly; slice 1 small red onion thinly. Combine ¼ cup red or white wine vinegar, 6 tablespoons olive oil, 1½ teaspoons crumbled leaf basil, ¾ teaspoon crumbled leaf tarragon, 1/8 teaspoon crumbled leaf oregano in a screw-top jar; shake well; pour over salad. Quick chill in freezer.

Cole Slaw

Cabbage	Salt & pepper
Green pepper	Mayonnaise
Carrot	Vinegar
Garlic salt (1/8 teaspoon)	Sour cream

Pickled Beets

½ cup vinegar
½ cup water
½ cup sugar

Boil together. Add pickling spices. Add beets.

Cucumber & Onion Slices

Slice 1 medium cucumber and 1 small onion. Cover with sour cream sauce. Chill about an hour to let flavors blend. Sprinkle with salt, pepper and paprika.

Sour Cream Sauce: Mix gently $\frac{1}{2}$ cup evaporated milk (not chilled) and 1 tablespoon vinegar or lemon juice. Let stand to thicken, about 5 minutes. Then stir in 2 tablespoons mayonnaise or salad dressing.

Country Cole Slaw

2 carrots, thin sliced	4 tablespoons cream or milk
6 cups thin sliced cabbage	$\frac{1}{2}$ teaspoon salt
1 medium green pepper, diced	2 teaspoons sugar
$\frac{3}{4}$ cup mayonnaise	1 teaspoon celery seed
2 tablespoons vinegar	

Slice vegetables as indicated above (use food processor if available). Add remaining ingredients. Combine and chill. Makes 6 to 8 servings.

Pennsylvania Dutch Pepper Cabbage

Grate 1 large head cabbage and:

1 medium green pepper finely chopped	1 small red pepper, finely chopped
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Mix and add to above vegetables:

$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup apple cider vinegar
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup water

Pennsylvania Dutch Pepper Slaw

1 medium head cabbage	1 tablespoon mustard seed
1 large green pepper	1 cup sugar
1 tablespoon celery seed	$\frac{1}{2}$ cup vinegar
$\frac{1}{4}$ cup water	1 tablespoon salt

Shred cabbage and pepper. Add 1 tablespoon salt (will be very salty). Cover and refrigerate overnight. Squeeze out as much moisture as possible from cabbage. Add celery seed, mustard seed, sugar, vinegar, and water. Mix well. Will keep up to 3 weeks in refrigerator. Keep in covered container.

Pepper Cabbage

1 medium head cabbage

1 green pepper

Put through grinder or blender and add:

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup vinegar

$\frac{1}{2}$ teaspoon celery seed

$\frac{1}{2}$ teaspoon mustard

Allow to refrigerate a few hours.

Copper Penny Carrot Salad

2 pounds fresh carrots, sliced into rounds
($4\frac{1}{2}$ cups)

$\frac{3}{4}$ cup vinegar

$\frac{2}{3}$ cup sugar

2 medium onions, thinly sliced and
separated into rings

$\frac{1}{2}$ cup cooking oil

1 teaspoon Worcestershire sauce

1 medium green pepper, cut into
thin strips

1 teaspoon prepared mustard

$\frac{1}{2}$ teaspoon salt

$10\frac{3}{4}$ ounce can condensed tomato soup

Cook carrots in boiling salted water until just tender, about 8-10 minutes. Drain. Combine with onion and green pepper in large bowl. Mix remaining ingredients. Pour over vegetables in bowl. Cover and marinate overnight. When ready to serve, drain and reserve marinade. Serve in lettuce cups as individual salads. Makes 5 cups.

Tomato And Onion Salad

Quarter 6 tomatoes

Diced onion

Add a little oil (1 tablespoon)

Lemon juice (one lemon)

Wine vinegar (2 tablespoons)

Salt, pepper, and garlic powder to taste

Seven Layer Salad

Layer in salad bowl at least 24 hours before serving:

1 head lettuce – torn into bite size pieces	1 10-ounce package frozen peas (do not thaw or cook)
4 hard boiled eggs – sliced	
1 medium onion – diced	½ green pepper – sliced thin
8 slices bacon – fried crisp and crumbled	

Mix together:

2 cups mayonnaise
3 tablespoons sugar

Spread on top of salad. Top with 4 ounces sharp cheddar cheese – grated. Cover and refrigerate.

Seven Layer Salad

1 head of lettuce	1 package frozen peas, cooked
1 cup chopped green pepper	8 ounces shredded sharp cheese
1 cup sliced purple onion	1 pint of mayonnaise
1 cup chopped celery	13 strips of bacon fried crisp

Shred lettuce in bowl; add the next 5 ingredients in layers. Top the bowl with mayonnaise; sprinkle with crumbled bacon. Sprinkle a little sugar overall. Seal with plastic wrap overnight. Serves 12.

Pasta Primavera Salad

1 package (16 ounces) Ronzoni Rotelle	½ pound sliced boiled ham, slivered
1 package (16 ounces) Birds Eye Farm Fresh Mixtures broccoli, baby carrots and water chestnuts	1 cup prepared Italian salad dressing
	1/3 cup grated Parmesan cheese
	Lettuce

Cook pasta as directed on package; rinse with cold water and drain well. Run cold tap water over vegetables in strainer to thaw completely; drain. Combine vegetables, pasta, ham, dressing and cheese; mix lightly. Chill and serve on lettuce-lined plates. Makes 8 entrée servings.

Presidential Seal Salad

1 (6 ounce) package cherry flavored gelatin	½ cup sour cream
1 cup boiling water	1 (3 ounce) package cream cheese, softened
1 (10 ounce) package frozen strawberries, thawed	2 cups blueberries
1 can (20 ounce) crushed pineapple, undrained	1 pasteurized process American cheese slice

Dissolve gelatin in water; stir in strawberries and pineapple. Pour half of gelatin mixture into lightly oiled 6-cup ring mold; chill until almost set. Combine sour cream and cream cheese, mixing until well blended; spread over molded layer. Gradually spoon remaining gelatin mixture over sour cream layer; chill until firm. Unmold onto serving plate; fill center with blueberries. Top with process cheese cut into eagle shape. Makes 8 to 10 servings.

Macaroni-Vegetable Salad

2 cups cooked shell macaroni	1 cup cherry tomato halves
1½ cups cubed Monterey jack cheese	1 cup cucumber slices
1 cup broccoli pieces	¾ cup Italian dressing

Combine ingredients and toss lightly. Chill several hours or overnight. Toss again before serving. Serves six.

Carrot-Raisin Salad

2 cups grated carrots	6 tablespoons mayonnaise
½ cup raisins	2 tablespoons fresh lemon juice
½ cup pineapple (bits or crushed), drained	

In a bowl, combine grated carrots, raisins, drained pineapple, mayonnaise and lemon juice. Serve with cottage cheese or greens, as desired. Makes four to six servings.

Florida Salad

2 boxes apricot Jell-O
1 #2 can crushed pineapple (drain ½ cup juice and save)

4 cups water (2 hot – 2 cold)
2 bananas, cut fine

Topping:

½ cup pineapple juice
½ cup sugar

2 tablespoons flour
1 egg

Cook together – so as to spread – then add 2 tablespoons butter and one 3-ounce package cream cheese then cool. Then add 1 package Dream whip well beaten to topping. Then spread on top.

Cranberry Orange Ring

1 package (6 ounces) Jell-O strawberry flavor gelatin
1½ cups boiling water
1 can (16 ounces) jellied cranberry sauce

1 tablespoon grated orange rind
¾ cup drained finely diced orange sections (2 oranges)
2/3 cup chopped walnuts

Dissolve gelatin in boiling water. Stir cranberry sauce with fork or wire whisk until smooth; add to gelatin with orange rind, blending well. Chill until slightly thickened. Add oranges and nuts. Pour into 5-cup mold. Chill until firm, 4 hours or overnight. Unmold. Makes 4½ cups or 8 servings.

Jell-O Sunshine Salad

1 package lemon Jell-O
½ teaspoon salt
1½ cups hot water
1 can (9 ounces) crushed pineapple

1 tablespoon lemon juice or vinegar
1 cup grated raw carrot
1/3 cup chopped pecans

Dissolve Jell-O and salt in hot water. Add pineapple and lemon juice. Chill until slightly thickened. Now fold in carrots and nuts. Pour into molds and chill until firm. Serve on crisp greens and garnish with mayonnaise. Makes 6 servings.

Linguine Tuna Salad

1 (7oz.) pkg. Creamette Linguine,
broken in half
¼ cup ReaLemon Lemon Juice
¼ cup vegetable oil
¼ cup chopped green onions
2 teaspoons sugar

1 teaspoon Italian Seasoning
1 teaspoon Seasoned Salt
1 (12½oz.) can tuna, drained
1 (10oz.) pkg. frozen green peas, thawed
2 firm medium tomatoes, chopped

Cook linguine according to package directions; drain. Meanwhile, in large bowl, combine ReaLemon, oil, onions, sugar, Italian seasoning and salt; mix well. Add hot linguine; toss. Add remaining ingredients; mix well. Cover; chill to blend flavors. Serve on lettuce; garnish as desired. Refrigerate leftovers.

Amedeo's Cole Slaw

Shredded cabbage
Miracle whip diluted with very little milk to consistency of your liking
Sugar to taste
Shredded carrots

Potato Salad

5 pounds red bliss potatoes
10 hard boiled eggs
1 carrot, finely shredded
2-3 stalks celery, finely chopped

1-2 teaspoons celery seed
1 quart Miracle Whip
Paprika

Dice unpeeled potatoes and boil with lots of salt. Completely cool. Mix with most of the Miracle Whip, carrot, celery and celery seed. Slice 8 eggs and mix in. Slice last 2 eggs and place on top; sprinkle with paprika.

Consumer Reports Cranberry Sauce

1 cup water
12-ounce bag frozen or fresh cranberries
1 cup sugar

For jellied cranberry sauce: Bring water and cranberries to a boil; boil for five minutes. Put mixture through strainer or food mill. Stir in sugar and return to boil; remove from heat. Pour into mold or other container; lay waxed paper directly on surface to prevent formation of skin; cool slightly and refrigerate.

For whole cranberry sauce: Bring water and sugar to a boil. Add cranberries; return to full boil; cook five minutes, stirring occasionally. Pour into container; cool slightly, cover and refrigerate. Yield for either recipe: three cups.