...During Into Spring and Summer...

Presented by
Board of Water & Light
MACARONI SUPER SALAD

2 cups elbow macaroni
2 qts. boiling water
2 heaping tsp. salt
2 T oleo
4 T brown sugar
1 can (13 oz.) spam type meat or ham
1 13 1/2 oz. can pineapple tidbits, drained
1 c. diced processed cheese
1/2 tsp. salt
3/4 c. celery, chopped fine
3/4 c. mayonnaise
2 T's pineapple juice

Boil macaroni and salt in 2 qts. water til barely tender. Chill in cold water. Drain well. Cut ham in small cubes. Brown in oleo and sugar. Combine with macaroni. Add pineapple, cheese, salt and celery to macaroni mixture. Pour mayonnaise and pineapple juice over mixture and refrigerate several hours or overnight.

FRUITED TURKEY SALAD

2 c. cubed cooked turkey or chicken
1/2 c. chopped celery
1/2 c. drained mandarin oranges
1/2 c. seedless grapes or white grapes - halved
1/2 t. salt
2 T salad dressing

Toss together and refrigerate til serving time. Serve in lettuce cups.
EASY ASPIC

2 - 3 oz. pkg. lemon gelatin
1 3/4 c. boiling water
2 8-oz. cans (2 cups) tomato sauce
3 T vinegar
1/2 t. salt
1/4 t. seasoned salt

Dissolve gelatin in boiling water. Add remaining ingredients and mix well. When partially set add 2/3 c. finely chopped celery, 1/2 c. sweet pickle, 1/2 c. cucumber, 1/4 c. onion, and blend in. Chill till firm in a 5 c. mold.

Yield: 8 servings.

THOUSAND DOLLAR SALAD

1 can tomato soup
2 pkgs. lemon gelatin
1 c. whipped cream
1 c. whipped miracle dressing
1 c. green pepper
1 medium onion
1 c. cucumber
1 c. celery

Dissolve gelatin in 1/2 c. boiling water. Heat the tomato soup and add to gelatin. Add whipped cream, dressing and vegetables. Place in a ring mold and refrigerate overnight.
**CORNED BEEF SALAD**

3 oz. pkg. lemon gelatin
1 1/2 c. hot water
1 c. salad dressing or mayonnaise
1 can corned beef - crumbled
1 1/2 c. celery - chopped
2 t. grated onion
3 eggs - hard cooked, chopped carrots (if desired) grated or shredded

Make gelatin, slowly blend liquid into salad dressing until smooth. Add other ingredients and refrigerate overnight til set.

---

**CRAB DELIGHT**

1 can crabmeat (remove cartilage)
1 8-oz. pkg. cream cheese (room temp.)
Grated onion
Worcestershire sauce
8 - 10 Holland Rusks
8 - 10 slices, tomato
8 - 10 slices cheddar type cheese

Blend softened cream cheese with grated onion and worcestershire sauce. Add crabmeat, mix together and spread on rusks. Top with tomato and cheese slices. Put in oven to heat thoroughly - 350° for 20 min. Add crisp bacon before serving if desired.
GOURMET SALAD

Lettuce - half a head
Spinach, equal amount
4 - 5 green onions, sliced
1/2 can water chestnuts, sliced
1 can mandarin oranges - drained
Slivered almonds, about 1/2 c.
2 T granulated sugar

Cook almonds and sugar in a non-stick frypan til sugar darkens. Stir constantly. Combine all ingredients except almonds which should not be added until the last minute.

Dressing:
1/2 c. vegetable oil
3 T vinegar 2 t. BBQ sauce
2 T honey salt & pepper

Combine ingredients and process in blender or shake well in jar.

SAUERKRAUT SALAD

1 qt. sauerkraut (drained)
1 c. celery, chopped
1 1/2 c. crushed pineapple (drained)
1/2 c. onion (chopped)
2 T sweet pickle relish

Mix syrup of:
1 c. sugar
1/4 c. salad oil
1/4 c. vinegar

Heat to dissolve sugar and heat through. Pour over salad. Refrigerate and let stand at least overnight.
SANDWICH LOAF FILLINGS

For each of these fillings, mix together all ingredients and refrigerate several hours ahead.

Ham Salad:
1 c. ground ham, cooked or canned
1/3 c. minced green pepper
2 t. prepared mustard
1/4 c. mayonnaise
2 T minced onion
Makes about 1 1/2 cups.

Egg Salad:
6 hard-cooked eggs, chopped
1/4 c. finely chopped ripe olives
1/2 t. salt
1/4 t. pepper
2 t. prepared mustard
1/4 c. mayonnaise or cooked salad dressing
Makes about 2 cups.

Chicken-Nut:
2 c. minced chicken, cooked or canned
1/3 c. minced celery
1 c. finely chopped pecans
1/3 c. mayonnaise or cooked salad dressing
1/2 t. seasoned salt
1/4 t. pepper
Makes about 3 1/2 cups.