

Soups & Salads

Potato Bacon Salad

Spread on a baking sheet:

1 pkg. of bacon

Bake @ 400 until crispy. Chop into small pieces.

Remove the bacon and add to the bacon grease:

6 cups baby potatoes, sliced in half.

Season with salt and pepper. Toss well.

Bake @ 400 until golden, approx. 40 minutes.

Cool to room temperature.

Toss together:

Potatoes

Chopped, cooked bacon

Parsley

¼-½ cup dill pickles, chopped

2 tbsp. Dijon mustard

2 tbsp. mayonnaise

2 tbsp. vinegar

A great addition!

Back to

family

The happiest moments of my life have been the few which I have passed at home in the bosom of my family.

—Thomas Jefferson

Wheat Salad

Boil until tender and cracked. It takes a while. Keep covered with water during boiling:

1½ cups wheat

Drain. Cool.

Add:

1 large container Cool Whip

1 pkg. instant vanilla pudding

⅓ cup lemon juice

1 cup crushed pineapple (drained)

1 tsp. vanilla

Mix well and chill.

Nutritious!

Strawberry & Asparagus Salad

Cook until tender crisp, 3-5 minutes:

2 cups fresh asparagus

Drain and rinse in cold water.

Arrange asparagus on lettuce with:

2 cups fresh strawberries

Mix and drizzle with:

¼ cup lemon juice

2 tbsp. oil

2 tbsp. honey

Back to

wisdom

An ounce of loyalty is worth a pound of cleverness.

—Elbert Hubbard