

**Editor's Note:** The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper.

Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.

**BLT SALAD**

- ½ pound slab bacon, cut into 1-inch pieces
- 4 cups cubed French bread
- 1 tsp. thyme
- Salt and pepper
- 4 cups salad mix
- 4 cups lettuce
- 4 cups cubed tomatoes
- ½ cup Ranch dressing

Cook bacon until golden brown. Reserve 2 Tbsp. bacon fat and toss with bread cubes, salt, pepper and thyme. Bake in 350-degree oven 12-15 minutes, turning once. Use large cookie sheet. Mix all ingredients and serve.

**Katherine Hartzell**  
Keystone High School

**BLT SALAD**

- 2 tomatoes, diced
- ½ pound bacon, fried crisp
- ½ head lettuce, chopped in large pieces
- 1 small onion, diced
- ½ cup shredded sharp cheese

**Dressing:**  
¾ cup mayonnaise  
3 Tbsp. sugar

Mix well. Add a little milk if it is too thick. It should be creamy. Mix lettuce, cheese, bacon and tomatoes, then add onions. Top with dressing and mix all together.

**Mary McCoy**  
Parker

**BROCCOLI-CAULIFLOWER SALAD**

- 1 head broccoli
- 1 head cauliflower
- 1 pound bacon
- 8 oz. cheddar cheese
- 1 pkg. Italian dressing (dry)
- 2 cups real mayonnaise
- ¼ cup parmesan cheese
- ½ cup sugar

Break cauliflower and broccoli into small pieces in large bowl. Add 1 pound cooked and crumbled bacon and shredded cheddar cheese. Sprinkle package of dry Italian dressing over all. Mix together mayonnaise, parmesan cheese and sugar. Pour over vegetables. Mix and refrigerate 8 hours or overnight.

**Jane Kennedy**  
Cooperstown

**BROCCOLI SALAD**

- 4 chicken breasts, cooked and shredded
- 1 pkg. broccoli, cut into small pieces
- 8 green onions
- 2 pkgs. Ramen noodles
- 4 Tbsp. sliced almonds

Brown almonds in 300-degree oven for 6-8 minutes. Watch closely so they do not burn.

**Dressing:**

- 2 Tbsp. sugar
- 1 tsp. pepper
- 3 Tbsp. soy sauce
- 1 cup olive oil
- 2 pkgs. Ramen noodle seasoning packs

Mix well and pour over the salad. Mix again.

**Geri Smith**  
Brookville

**CARAMEL APPLE SALAD**

- 1 small box instant butterscotch pudding
- 8 oz. Cool Whip, thawed
- 8-oz. can crushed pineapple with juice
- 3 cups diced apples
- 1 cup chopped peanuts
- 1 cup miniature marshmallows

Mix together Cool Whip, pudding and pineapple. Add peeled apples, nuts and marshmallows and mix well. Keep in refrigerator until ready to serve. Serves 4.

**Phyllis Agnello**  
Knox

**CARAMEL APPLE SALAD**

- 3-oz. pkg. instant butterscotch pudding
- 8 oz. Cool Whip
- 8 oz. crushed pineapple
- 1 cup miniature marshmallows
- 1 cup chopped walnuts
- 3 cups chopped apples with skins

Drain most of juice from pineapple. Mix ingredients in order. I prefer to use Gala apples.

**Shirley L. Heller**  
Franklin

**CHICKEN PASTA SALAD**

- 3 chicken breasts
- 2 cups rotini or shell pasta, cooked, rinsed and cooled
- ½ red pepper
- ½ green pepper
- 8-10 cherry tomatoes, halved
- ¼ cup feta cheese, crumbled (optional)
- ¼ cup Caesar salad dressing (or more)

Cook chicken until no longer pink in the middle. Chop into small pieces. Chop peppers and add to tomatoes in a large bowl. Add chicken, pasta and feta cheese to large bowl. Add Caesar salad dressing and mix well. Refrigerate until needed.

**Becca Delair**  
Keystone High School

**CITRUS CABBAGE SLAW**

- 5 cups shredded cabbage
- 1 cup cauliflower pieces (optional)
- ½ cup chopped green pepper
- 1/3 cup white vinegar
- 1 Tbsp. water
- 1 tsp. salt
- ½ tsp. celery seed
- 11-oz. can mandarin oranges, drained
- 8-oz. can unsweetened pineapple chunks, drained
- 2/3 cup sugar
- 1/3 cup vegetable oil
- 2 tsp. finely chopped onion
- 1 tsp. prepared mustard

In large bowl, toss cabbage, oranges, cauliflower, pineapple and green pepper. Combine the remaining ingredients and mix well with whisk. Stir into cabbage mixture. Cover and refrigerate for 3-4 hours. This can be made the night before as the longer it sets, the better it tastes. Toss before serving. Serve with a slotted spoon. Makes 8 servings.

**Jane Whiteman**  
Knox

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