

GREEK SALAD

2 Tbsp. red wine vinegar
4 garlic cloves, minced
1 tsp. Dijon mustard
½ tsp. salt
½ tsp. pepper
¼ cup olive oil
2 tomatoes, cut into ¾-inch cubes
1 cucumber, peeled and chopped
½ cup pitted black olives
¼ red onions, sliced thinly
3 cups feta cheese
Salad greens

In a small bowl, whisk vinegar, garlic, mustard, salt and pepper. Whisk olive oil in slowly. Set dressing aside. In a large bowl, mix remaining ingredients. Serve with dressing. Serves 4.

Ashley Kaltenbach
Keystone High School

FRUIT SALAD

1 can pineapple tidbits, do not drain
2 small cans mandarin oranges, drained well
2 cups Cool Whip
1 small box vanilla instant pudding

Mix together fruits. Stir in pudding. Fold in Cool Whip. Refrigerate until ready to serve.

Logan Scott
Redbank Valley High School

HEAVENLY CHICKEN SALAD

2½ cups cooked, diced chicken
20-oz. can pineapple chunks, drained
1 cup seedless red or green grapes, halved
¾ cup diced celery
1 cup diced apple
¾ cup chopped pecans or walnuts
1 cup salad dressing
¼ cup whipped topping

Mix first 6 ingredients together in a bowl. In a separate bowl, mix salad dressing and whipped topping together then mix with the fruit mixture. Refrigerate until chilled. Can serve on lettuce leaves on a plate or placed on lettuce leaves in bread of your choice.

Lois K. Newton
Utica

HOLIDAY AMBROSIA SALAD

8 oz. uncooked orzo pasta
¾ cup white sugar
2 eggs, beaten
2 Tbsp. all-purpose flour
½ tsp. salt
2 8-oz. cans pineapple chunks, drained; reserve juice
11-oz. can mandarin orange segments, drained
1 cup shredded coconut (optional)
4 cups whipped topping

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, 5-7 minutes. Drain; transfer to a large bowl and cool. Whisk the sugar, eggs, flour, salt and reserved pineapple juice together in a saucepan until smooth. Cook and stir over medium heat until the mixture thickens. Pour over cooled pasta, and toss to coat evenly. Cover and refrigerate overnight or at least 3 hours. Stir the pineapple chunks and mandarin oranges into the pasta mixture. Mix in the coconut, if desired. Stir in whipped topping until evenly blended.

Candy E. Baker
Franklin



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