

SHRIMP MACARONI SALAD

8-oz. box of 3-shape pasta, cooked
 1 minute past al dente and cooled in refrigerator
 ½ pound fully cooked medium shrimp
 3 green onions (white and green parts), thinly sliced
 3 celery stalks, diced, along with some finely chopped leaves
 3 carrots, finely shredded
 2 large globe tomatoes, cut into 1-inch cubes
 Spanish olives (a good handful), cut in halves
 6 oz. feta cheese, crumbled
 Fresh parsley, chopped
 2 cloves garlic, pressed
 1 tsp. fresh thyme
 2 Tbsp. olive oil
 Dash of red wine vinegar
 Salt and pepper to taste (or Mrs. Dash)

Cook the macaroni; rinse and drain well. Add the shrimp, vegetables, olives, garlic, oil and vinegar. Add the seasonings to

taste. Chill before serving. Top each serving with feta cheese and garnish with fresh parsley. Going very lightly on the dressing and seasonings allows the flavor of all the vegetables to shine through.

John Novak
Seneca

SNICKER SALAD

1 bag Snickers miniatures, cut into fourths
 1 can honey roasted nuts
 1 large can pineapple tidbits, drained
 5 large Delicious apples, cut up
 8 oz. cream cheese
 ½ cup powdered sugar
 12 oz. Cool Whip

Mix all ingredients except cream cheese, powdered sugar and Cool Whip. In a separate bowl, cream the cream cheese and powdered sugar. Fold in Cool Whip. Fold this mixture into the Snickers mixture. Chill.
Debbie Amsler
Venus

SUCCOTASH SALAD

14-oz. bag frozen baby lima beans
 2 cups freshly cooked corn kernels
 3 ripe roma tomatoes, seeded and diced
 ½ red or green bell pepper, seeded and diced
 2 scallions, thinly sliced

Dressing:

¼ cup olive oil
 ¼ cup cider vinegar
 1 tsp. Dijon mustard
 3 tsp. sugar
 Salt and freshly ground pepper to taste
 3 Tbsp. finely chopped cilantro

Steam lima beans for 5 minutes. Blanch fresh corn for 5 minutes. Allow vegetables to cool. Cut corn off the cob. Whisk together dressing ingredients, except cilantro, and pour over vegetables. Add cilantro and mix to combine. Refrigerate 2 hours before serving.
May E. McClelland
Franklin

TACO SALAD

16-oz. bag corn chips
 2 pounds ground beef
 4-oz. can sliced mushrooms
 3 oz. bacon bits
 2 pkgs. mild taco seasoning
 1½ cups hot water
 2 cups shredded 4-cheese mix
 Shredded lettuce
 1 large tomato, chopped
 Salsa or taco sauce as desired

Preheat oven to 350 degrees. In a 10- by 13-inch pan, crush corn chips and spread evenly. In skillet, brown beef and drain off grease. Add mushrooms and bacon bits. Sprinkle taco seasoning over meat mixture. Stir in water. Bring meat mixture to a boil. Reduce heat and simmer, uncovered, for 5-10 minutes. Spread meat mixture evenly over corn chips. Sprinkle cheese evenly over meat. Put in oven for 10 minutes, or until cheese is melted. Remove and top with lettuce and tomato. Serves 8-10.
Donald A. Custer
Emlenton

SWEET POTATO SALAD

3 cups mashed sweet potatoes
 1 cup brown sugar
 2 eggs, lightly beaten
 1 tsp. vanilla
 ½ cup milk
 ½ cup melted butter

Topping:

½ cup brown sugar
 1/3 cup flour
 1/3 cup melted butter
 1 cup chopped pecans

Combine first 6 ingredients. Pour into a buttered 1½- to 2-quart casserole dish. Mix remaining ingredients together and sprinkle over the top. Bake at 350 degrees for 30-40 minutes until hot and browned. Serves 6-8.
Brenden Cujas
Keystone High School

Finalist

TACO SALAD

1 pound hamburger
 1 pkg. taco seasoning
 1 head lettuce
 ½ bag Doritos
 8 oz. shredded taco cheese
 3 tomatoes
 15-oz. can kidney beans
 1 small can black olives
 1 large bottle Catalina dressing

Drain kidney beans. Brown kidney beans and hamburger. Drain off fat. Add taco seasoning and water and simmer according to package directions. Cool for 2 hours. Tear lettuce, slice tomatoes, crush Doritos and place in large bowl with olives. Add hamburger/kidney bean mix and cheese. Mix well together. Top with Catalina dressing or sour cream.
Kareena Eisenman
North Clarion High School



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