

GRAMMA'S GARDEN SALAD

1 head cauliflower, broken into florets
1 head broccoli, broken into florets
1 cup chopped celery
1 cup fresh or frozen peas
½ lb. bacon, cut up and fried crisp
1 red onion, sliced thin
1 can sliced water chestnuts, optional

Dressing

1 cup mayonnaise
¼ cup sugar
2 tbsp. cream
¼ tsp. salt
2 tsp. vinegar
pepper

Mix all vegetables and bacon together, cover. Let stand in refrigerator while mixing dressing. Combine dressing ingredients and pour over vegetables at least one hour before serving. Refrigerate.

**Lorraine Gundermann
Glasgow**

CUCUMBER SALAD

1 small pkg. lime Jell-O
¾ cup grated cucumber, squeeze water out)
½ tbsp. grated onion
1 cup cottage cheese
1 cup salad dressing

Dissolve Jell-O in 1 ½ cups boiling water. Thicken slightly in refrigerator. Stir in remaining ingredients and refrigerate until thick.

Lynne Herschman • Cut Bank

COWBOY TORTILLA SALAD

1 large head lettuce, cored and finely chopped
3 Roma tomatoes, chopped
½ cup Ranch dressing (or your favorite dressing)
6 ounces skinless chicken breast, grilled or poached, chopped
1 cup shredded cheddar cheese
1 small can chili beans
1 avocado, pitted, peeled and cut into thin slices
4 crispy tortilla shells
1 cup fresh tomato salsa

In a large bowl, mix together the lettuce, tomatoes and dressing. Divide the lettuce mixture evenly and pile on each crispy tortilla shell. Sprinkle one-fourth of the chicken on top of lettuce alternating with cheese and beans. Top each with avocado. Serve with salsa. Makes 4 servings

Charlene Madieros • Kalispell

CURRIED CHICKEN SALAD

5 lb. chicken
½ cup diced celery
1 cup diced apple
2 tsp. grated onion
½ cup seedless grapes, cut into halves

Dressing:

2 tsp. curry powder
1 cup mayonnaise
¼ cup cream
1 and ½ tsp. salt
pepper to taste
⅓ cup toasted sliced or shredded almonds.

Mix salad ingredients. Mix dressing ingredients separately, and then toss together. Mix well, and chill before serving. (You can bake, cool, and then remove meat from a 5 pound chicken and cut up. But it is easier to bake whole chicken breasts, or turkey breasts.)

Terry Northup • Glasgow

BOBBIE'S SALAD

1 head cauliflower & broccoli (bite size pieces)
6 slices bacon fried & crumbled
1 small pkg. mozzarella cheese, shredded
1 cup diced celery
½ cup sunflower seeds, without the shell

Dressing

2 cups miracle whip
¼ cup sugar
¼ cup Parmesan cheese
2 tbsp. vinegar

Put all ingredients except dressing into a bowl and add dressing. Mix together dressing items and add to salad. Chill for about 2 hours.

Karen Grimsrud • Huntley

BROCCOLI SALAD

2 heads broccoli, trimmed, washed and drained
Approximately ¾ lb. bacon, fried crisp and crumbled
1 cup raisins
½ cup mayonnaise
¼ cup Ranch salad dressing
¼ cup green cucumber salad dressing
1 cup diced celery
½ cup diced sweet onion

Mix mayonnaise and the salad dressings together. Pour over the other ingredients and toss well. Enjoy! I often add cauliflower and grated carrots for more color and nutrition.

Nancy Light • Cut Bank

MARVELOUS MELON

Cut a ripe cantaloupe in half and scoop out the seeds and a little extra of the melon; cut a thin slice off the bottom of each half so it will sit flat (like a bowl);

Mix together:

1 (3-oz. pkg.) strawberry Jell-O
1 cup boiling water

Allow this mixture to cool slightly before stirring in:

1/2 cup pureed cantaloupe (“extra”
that was scooped out)
1 cup sliced fresh strawberries

Pour Jell-O mixture into the melon halves (bowls), cover carefully with plastic wrap, and refrigerate overnight (or until well set) To serve: cut melon into wedges (may put on lettuce leaf)

Lana Toren • Columbia Falls

SENSATIONAL GRAPE SALAD

8 oz. cream cheese, softened
3/4 cup brown sugar
1 cup sour cream
8 oz. Cool Whip
3 cups grapes

Topping:

2 tbsp. brown sugar
2 tbsp. pecans, chopped

In a medium-sized bowl, beat the cream cheese until it is smooth. Add the brown sugar and sour cream and beat until well blended. Fold in the Cool Whip, then the grapes.

Mix the 2 tablespoons brown sugar and pecans in a small bowl. Spoon over the salad before chilling. Serve cold.

Carolyn May • Terry

CINNAMON APPLE SALAD

1/2 cup red cinnamon candies
2 cups hot water
1 (3 oz) pkg. lemon Jell-O
2 tbsp. lemon juice
1 1/4 cups unpeeled apples, shredded
1/4 cup walnuts, chopped
3 oz cream cheese
1/4 cup cream
1/8 tsp. salt

Dissolve candies and Jell-O in boiling water. Cool. Add lemon juice. Chill until very syrupy. Fold in apples and walnuts. Pour 1/2 of this mixture into mold and chill until firm. Blend together softened cream cheese, cream, and salt. Spread on firm Jell-O. Carefully pour remaining 1/2 of Jell-O mixture over cream cheese layer. Chill until firm. Enjoy!

Grace Wood • Poplar

VERY BERRY SALAD

1 (9 oz.) bag baby spinach
1 pint sliced strawberries
2 kiwi, peeled and sliced
1/2 cup sliced almonds or
chopped macadamia nuts

Dressing

1/4 cup canola oil
1/4 cup raspberry vinegar
2 tbsp. raspberry jam

Combine dressing ingredients and refrigerate. Combine salad ingredients. Toss just before serving. Serves 4

Arlyne Gottschalk • Kalispell

WATERMELON SALAD

7 cups cubed, seeded watermelon
1 cup crumbled feta
1/4 cup red onion, thinly sliced
1/3 cup pine nuts, toasted
1/2 cup packed arugula
1/3 cup chopped, fresh parsley
1/4 cup chopped, fresh mint
1/4 cup olive oil
2 tbsp. fresh lemon juice
1/2 tsp. salt
1/2 tsp. freshly ground black pepper

Combine the first 7 ingredients in a large bowl. Whisk together the olive oil and the remaining ingredients in a small bowl and pour over salad and toss well.

Jenny Cockerill • Kalispell

CHICKEN COLESLAW

1/2 cup almond slices, browned in skillet
2 tbsp. sesame seeds
1 pkg. uncooked Ramen noodles,
broken up
4 green onions, chopped
1/2 head cabbage, grated or chopped fine
2 chicken breasts, cooked and chopped

Dressing

2 tbsp. honey
1/2 cup olive oil
3 tbsp. vinegar
2 tbsp. chicken seasoning or Ramen
noodle seasoning pkg.
1 1/2 tbsp. soy sauce

Combine salad ingredients. Mix together dressing ingredients and toss with salad. Do ahead so noodles have time to soften up a little before serving.

Hilda Ingraham • Eureka

FROZEN TUTTI-FRUTTI

8 oz. cream cheese, room temperature
½ cup powdered sugar
1/3 cup mayonnaise or Miracle
Whip salad dressing
2 tsp. vanilla
1 (11 oz.) can Mandarin oranges,
drained
½ cup maraschino cherries, cut in half
1 (8 oz.) can fruit cocktail, drained
1 (8 oz.) can crushed pineapple, drained
2 cups miniature marshmallows
½ cup shredded coconut
½ cup heavy cream, whipped to
stiff peaks

Put cream cheese in bowl and beat with electric mixer. Continue mixing while adding the powdered sugar and mayonnaise or salad dressing, until mixture is creamy. Stir in the vanilla and with a rubber spatula, fold in the fruit, coconut and whipped cream. Spoon mixture into a loaf pan, smooth surface and freeze salad until it is hard, about 4 hours. Remove from the freezer about 20 minutes before serving, but don't let it get soft. Makes 10 servings.

Clare Hafferman • Kalispell

RHUBARB SALAD

2 cups rhubarb
2 cups water
½ cup sugar
1 large pkg. cherry Jell-O
½ cup chopped nuts
½ cup miniature marshmallows
1 large can crushed pineapple
8 oz. ctn. Cool Whip

Cook rhubarb with the water until rhubarb is soft. Add sugar and Jell-O, and stir until dissolved. Let set until cool. Then add nuts, marshmallows and pineapple. Mix in the Cool Whip. Pour in an 8-inch by 8-inch pan. Refrigerate until set.

Marilynn Gunderson
Chester