



Candace Tilzey

3RD PLACE — \$10
MARINATED
ZUCCHINI SALAD

- 6 small zucchini, (1 ¼ lbs.), thinly sliced
- ½ cup chopped green pepper
- ½ cup diced celery
- ½ cup diced onion
- 1 (2 oz.) jar diced pimento, drained
- 2/3 cup vinegar
- 1/3 cup vegetable oil
- ½ cup sugar
- 3 tbsp. white wine vinegar
- ½ tsp. salt
- ½ tsp. pepper

Combine zucchini, green pepper, celery, onion and pimento in a medium bowl; set aside. Combine remaining ingredients in a jar; cover tightly and shake vigorously. Pour marinade over vegetables; toss gently. Cover and chill 8 hours or overnight. Serve with a slotted spoon. Makes 8 servings.

Jodi Duncan • Cut Bank

Congratulations, Candace Tilzey, for the top recipe. And thanks to all who sent entries. Look for other *This Salad is Cold* recipes on our Web site: www.mtco-ops.com. Send your *I'm Goin Bananas* recipes for September. We need an address and phone number so we can call for a photo and send a check.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by August 1 for September's *RM*. For October send your *Dress up that Dog* recipes for the Hot Dog Challenge, left.

A delicious dinner done up Greek

1ST PLACE — \$30
GREEK POTATO
SALAD

- 1-1/2 lbs. red potatoes, boiled, peeled and cut in bite-size pieces
- 2 half chicken breasts, fried and cut in bite-size pieces
- 6 oz. marinated artichokes, chopped
- 4 oz. sun-dried tomatoes, chopped
- 1 cup kalamata olives, halved
- 1/2 cup green onion, sliced
- 1/4 cup lemon juice
- lettuce leaves
- 1/2 cup feta cheese
- pepper

Combine first seven ingredients. Place on lettuce leaves. Sprinkle with feta cheese and pepper. Serve at room temperature.

Candace Tilzey • Bigfork

2ND PLACE — \$20
CRUNCHY SALAD

- 8 oz. pkg. cream cheese
- 1 cup sugar, divided
- 20 oz. can crushed pineapple, drained
- 8 oz. ctn. Cool Whip
- 1 cup broken pretzels
- ½ cup chopped nuts
- ½ cup butter

Mix together cream cheese, ½ cup sugar and pineapple. Add Cool Whip. Mix together and set overnight. Melt butter and add ½ cup sugar. Pour over pretzels and nuts. Bake on a cookie sheet for about 15 minutes at 350°, stirring often so it doesn't burn. Remove from oven, stirring again. Cool completely. Combine with other ingredients right before serving.

Vernice Senner • Bloomfield

Take the Hot Dog Challenge: I can Dress up that Dog better than you can—just to get off Global Warming for a bit. Mine has mustard (natch), long dill slices julienned, cole slaw with extra dill, celery seed, diced tomatoes, very hot and very red garlic sauce. The dog is always grilled, nearly black. Any dog that tops mine and gets on this page wins \$10, and the best of those wins \$50 total. I'm the judge; live with it. — *JVS, RM Editor*