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Munch n’ Share

**Star 2nd Summer Salads & Desserts May 2013**

**Spinach Salad with Poppy Seed Dressing**

Desiree Jensen

**Salad**

Lettuce and Spinach

1 Can Mandarin oranges, drained

Sliced Mushrooms

Bacon Bits

Swiss cheese

Buttered Almonds (see below)

**Poppy Seed Dressing:**

½ C. White Vinegar

½ C. Sugar

2 T. Poppy Seeds

1 T. Regular Mustard

1 T. Grated onion (small grate)

½ t. Salt

1 C. Oil

Blend all but oil together. Slowly add oil.

**Buttered Almonds**

¼ C. Almond slices

1 ½ T. Sugar

1 T. Melted butter

Blend Sugar and Butter. Coat almonds and spread on tinfoil lined baking sheet. Bake at 350 for 10-15 min. or until lightly browned, but not dark. Let cool completely.

**Spinach Strawberry Salad**

Viola Ricks



Baby Spinach

Iceberg Lettuce or any mix of greens

Sliced Strawberries

Sliced Almonds

Craisins

Serve with Strawberry Yogurt as dressing.

**Pasta Salad**

Monica Koyle

4 C. Uncooked Pasta

1 Can Corn

1 Can Carrots

1 Can Whole Olives

Cooked Shrimp

Mayonnaise

Spices to taste

Cook pasta, then rinse with cold water and drain. Combine the rest of the ingredients and refrigerate.

**Broccoli Salad**

Julie Garner

4 C. Chopped Broccoli

¾ C. Mayonnaise

2 T. Vinegar

¼ C. Sugar

½ C. Red or Green onions (I use less)

½ C. Grated Cheese

Raisins or Craisins (optional)

Mix together and refrigerate a few Hours.

**Fiesta Bean Salad**

Rebecca Harris

1 Can (15 oz.) Red Beans

1 Can Black Beans

1 Can Kidney Beans

1 Can Corn

1 Can Olives, chopped

1 Can Diced tomatoes with Chilies

½ to 1 Onion, chopped

2 T. Lime Juice

1 T. Lemon Juice

Cilantro to taste

Southwest or Mexican seasoning to taste

Salt & Pepper to Taste

Combine all ingredients and let set in fridge for a couple of hours or overnight to let flavors marinate together. Serve over tortilla chips.

**Jell-O Pudding Fruit Salad**

Kimberlee Harris

1 (3 oz.) pkg. Tapioca Cook & Serve Pudding

1 (3 oz.) pkg. Vanilla Cook & Serve Pudding

1 (3 oz.) pkg. Jell-O Gelatin (Flavor to match fruit)

3 C. Water

1 (8 oz.) Container of Cool Whip

½ lb. Fruit

Combine Puddings, gelatin, & Water in a medium pot. Bring to a boil and then pour into a casserole dish & refrigerate over night. Next day, mix cool ship & fruit. Stir until smooth. Enjoy!

**Rhubarb Crunch**

Amy Larson

4 cups diced rhubarb – spread evenly in 9 x 13 pan

**Thickening:**

¾ C sugar

Cook on Medium heat in saucepan until clear & thick; then pour over rhubarb.

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2 Tbsp. Corn Starch

1 C Water

½ tsp. vanilla

**Topping:**

Combine together with hands until it is all little crumbles. Sprinkle over rhubarb.

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1 C flour

¾ C Oatmeal

1 C Brown Sugar

1 tsp. cinnamon

½ melted butter

Bake in 350 Oven for 40 t0 50 minutes.

**Congo Bars**

Deanna Higens

2 1/2 cubes margarine

2 cups brown sugar

2 cups sugar

6 eggs

2 tsp vanilla

1 tsp salt

Mix together well

Add

4 cups flour

1 Tbls baking powder

2 cups chocolate chips

Pour into a jelly roll pan. Bake for 30 minutes. Cool and cut

**Orange Salad**

Mary Jane Ricks



1 Small Cottage Cheese

1 Small Orange Jell-O

1 Small Cool Whip

1 (11 oz.) Mandarin Oranges

Mix together & Refrigerate until set.

**Fruit Pistachio Dessert**

Janet Wright

1 (16 oz.) Container Whipped Topping

1 C. Miniature Marshmallows

1 (6 oz.) pkg. Instant Pistachio pudding mix

1 (16 oz.) Can Crushed Pineapple

½ C. Chopped Nuts

In a large bowl, stir whipped topping until smooth. Add marshmallows and pudding mix. Stir in pineapple with juice and nuts. Refrigerate at least 1 hour.

Serves 5-6

**Rhubarb Slab Pie**

Joanne Stradling

3 ¼ C. Flour

1 C. Butter

1 Egg yolk

1 t. Salt

¾ C. Milk plus 1-2 T.

10 C. Chopped Rhubarb

2 ½ C. Sugar

10 T. Flour

Mix flour & salt. Cut in butter. Combine egg yolk & ¾ C. Milk; add to flour mixture with a fork until all is moistened. Add 1-2 T. milk as needed. Divide into 2 balls; one slightly larger than the other. Roll out larger ball to fit 15X10 pan. Press up & a little over sides. Combine rhubarb with sugar & 10 T. flour and add to pan. Roll top crust to fit. Fold bottom crust over top then seal and brick top. Bake at 375 for 45-55 min. Top with glaze or before baking, brush with milk & sugar.

