



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
 $\frac{3}{4}$ C. Mayonnaise
2 T. Vinegar
 $\frac{1}{4}$ C. Sugar
 $\frac{1}{2}$ C. Red or Green onions (I use less)
 $\frac{1}{2}$ 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
 $\frac{1}{2}$ 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 whip & fruit. Stir until smooth. Enjoy!



Rhubarb Crunch

Amy Larson

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

Thickening:

- ¾ C sugar
- 2 Tbsp. Corn Starch
- 1 C Water
- ½ tsp. vanilla

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

Topping:

- 1 C flour
- ¾ C Oatmeal
- 1 C Brown Sugar

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

Bake in 350° Oven for 40 to 50 minutes.



Congo Bars

Deanna Higen

- 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.

