

SIMPLE SALADS

Simple Salad

Lay lettuce on a plate, layer with canned peaches or pears and top with cottage cheese or mayonnaise.

Very good and very easy!

Joyce M. Eaton
Port Royal

Green Jello Stuff

This recipe is in memory of my great grandmother, Dolly Love.

1/2 cup chopped carrots
1/2 cup diced celery

Half of an 8 ounce block of cream cheese softened with milk

2 small boxes of green (lime) gelatin mix

Make lime gelatin according to directions. Let cool and start to set. Mix in remaining ingredients. Stir every now and then to keep everything mixed together.

Tirzah Hosler
Port Royal

Carol's Bean Salad

1 pound pasta
1 (19-oz.) can of cannellini beans
4 cups spinach torn into pieces

2 ounces grated asiago cheese

2 tablespoons olive oil
2 cloves garlic

Cook pasta and then mix all ingredients together.

Very good warm, but can be refrigerated and eaten, also.

Tirzah Hosler
Port Royal

BLT Salad

About 6 slices bacon, cooked

3/4 cup mayonnaise

1/4 cup milk

1 teaspoon garlic powder

1/8 teaspoon pepper

Salt to taste

1 head romaine lettuce, rinsed and torn

2 large tomatoes, chopped

2 cups seasoned croutons

Crumble bacon into small bits. In a medium bowl, using a whisk, combine mayonnaise, milk, garlic powder, and pepper. Whisk thoroughly until blended and smooth. Season to taste with salt. Combine all ingredients and toss until mixed well.

Tirzah Hosler
Port Royal

Pasta Salad

1 (8-oz.) package uncooked rotini pasta

1 (8-oz.) package shredded Monterey Jack cheese

1/2 cup shredded carrots
1 (4-oz.) can sliced black olives, drained

1 small bottle Italian dressing

Grated parmesan cheese to taste

Italian seasoning to taste

In a medium pot of lightly salted boiling water, cook pasta until done, 8 to 10 minutes, and drain.

Rinse pasta under cool, running water and let drain again. In a large salad bowl, combine the cooked

pasta, the shredded Monterey Jack cheese, shredded carrots and drained black olives. Toss until evenly incorporated and season with Italian dressing, grated Parmesan cheese, and Italian seasoning to taste. Store in an airtight container and refrigerate or chill until ready to serve.

Tammy S. Brackbill
Port Royal

Picnic Pasta Salad

3 cup small pasta shells
1 cup chopped broccoli

1 cup chopped zucchini
1 cup chopped tomatoes

1/2 cup shredded carrots
1/2 cup chopped green

onions

1/2 cup chopped

radishes

1/2 cup chopped green

bell pepper

3/4 cup Italian salad

dressing

1/2 pound diced cooked chicken or turkey

2 tablespoon parmesan cheese

Fill a medium pot with water. Bring water to a boil

over high heat. Add pasta shells and cook until tender. Drain pasta and cool under cold running water. In a large bowl, combine drained pasta, broccoli, zucchini, tomatoes, carrots, green onions, radishes and green bell pepper. Pour salad dressing over ingredients and add diced cooked chicken and grated parmesan cheese. Mix all together until evenly incorporated. Put in an airtight container and refrigerate.

Tammy S. Brackbill
Port Royal

Italian Rotini Salad

1 package (12-oz.) tri-color spiral pasta, cooked and drained

2 cups cubed cooked roast beef

2 cups broccoli florets, blanched

1 cup cubed provolone cheese

1/3 cup roasted red peppers, coarsely chopped

3/4 cup steak sauce
1/2 cup Italian salad

dressing

In a large bowl, combine pasta, beef, broccoli, cheese and peppers. In a small bowl, combine steak sauce and dressing; pour over the pasta mixture.

Toss to coat well. Cover and refrigerate for at least an hour before serving.

Lisa Long
Lewistown

Hot Mustard Slaw

1/2 cup mayonnaise

1 tablespoon prepared mustard with horseradish

1 tablespoon vinegar

1 teaspoon sugar

1/2 teaspoon salt

1/4 teaspoon black pepper

4 cups shredded cabbage

Mix all ingredients together in a 2-quart glass casserole. Cover and microwave 3 to 5 minutes or until hot. Stir once during cooking. Let stand three minutes before serving.

Makes 4 to 6 servings.

Gail Spinda
McVeytown

WINNERS

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Satisfying Sandwiches —
Charlene Swineford

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Winners are randomly selected from all of the recipes submitted. Winners each receive a \$50 cash prize from The Sentinel.

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