

## SIMPLE SALADS

### Plain and Simple Chicken Salad

4 cups chopped cooked chicken  
1 cup chopped Granny Smith apple  
1 cup chopped celery  
1/2 cup chopped pecans  
2 teaspoons dried tarragon  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 cup mayonnaise  
1/2 cup sour cream  
In a large bowl, combine chicken, apple, celery, pecans, tarragon, salt and pepper. Add mayonnaise and sour cream, stirring to combine. Store, covered, in refrigerator up to 3 days. Makes 6 to 8 servings.

**Charlene Swineford  
Lewistown**

### Lemon Blueberry Salad

1 small box lemon gelatin mix  
1 small box black cherry gelatin mix  
1 cup boiling water  
1/2 cup cold water  
1 tablespoon lemon juice  
1 (21-oz.) can blueberry pie filling  
1/4 cup powdered sugar  
1 cup sour cream  
Dissolve gelatin mix in boiling water; add cold water and lemon juice. Stir in pie filling. Pour into 8x8 greased pan. Chill until almost firm. Mix sugar and sour cream. Spread over the top of gelatin mixture. Chill until serving time. Cut in squares and serve.

**Melissa Lynn Fisher  
Burnham**

### Fried Chicken Salad

3 to 4 pieces of fried chicken breasts  
1 red bell pepper, chopped  
1 green bell pepper,

chopped  
1 small red onion, chopped  
1 small head romaine lettuce, rinsed and shredded  
4 slices bacon  
3 tablespoons apple cider vinegar  
1 tablespoon honey  
1/2 teaspoon dijon mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper  
Cut the fried chicken into small pieces, discarding bones. In a large bowl, combine the red pepper, green pepper, onions, lettuce and fried chicken pieces. In a medium skillet over medium high heat, cook bacon until browned and remove bacon to paper towels to drain. Remove all but 2 tablespoons of the drippings from the skillet. To bacon drippings, add apple cider vinegar, honey, Dijon mustard, salt and pepper. Bring mixture to a boil, stirring frequently, and pour over ingredients in bowl. Crumble bacon over salad and toss until well mixed.

**Tammy S. Brackbill  
Port Royal**

### Simple Salad

1 pound spinach, washed and dried and torn into pieces  
6 slices bacon, crisp and crumbled  
5 hard boiled eggs, sliced or chopped  
1 box frozen peas  
1 medium onion, chopped  
2 cups mayonnaise  
1 cup sour cream  
Grated Swiss cheese  
Line a 9x13-inch glass dish with spinach. Sprinkle lightly with salt, pepper and sugar. Add bacon, eggs, uncooked peas and onion. Mix mayonnaise with sour cream and spread over top. Sprinkle grated cheese over all. Cover with plastic wrap and refrigerate

overnight or at least four hours before serving.

**Jan Austin  
Lewistown**

### Chicken Fruit Salad

2 cups cut-up cooked chicken  
1 cup sliced celery  
1 cup green seedless grapes  
1 tablespoon lemon juice  
1/2 cup mayonnaise  
Combine chicken, celery, grapes and lemon juice. Chill. Before serving, fold in mayonnaise. Serve on lettuce. Serves 6.

**Gail Spinda  
McVeytown**

### Prune Salad

24 cooked prunes  
6 ounces cream cheese  
8 slices pineapple  
1 head lettuce  
Maraschino cherries  
Take pits out of prunes. Soften the cream cheese with milk, if necessary, then stuff prunes. Place sliced pineapple on lettuce leaf and arrange 3 stuffed prunes on each slice. Garnish prunes with cherries cut into fourths or halves. Serves 8.

**Gail Spinda  
McVeytown**

### Quick Potato Salad

3 medium baked or cooked potatoes (about 1 1/2 pounds)  
1 tablespoon cider vinegar  
1 teaspoon sugar  
1/2 cup chopped celery  
1/3 cup chopped onion  
3 tablespoons sweet pickle relish  
1/2 teaspoon celery seed  
1/2 teaspoon salt  
1/2 cup fat-free mayonnaise  
1 hard-cooked egg, chopped  
Peel and cube potatoes; place in a medium bowl. Sprinkle with vinegar and sugar. Add celery, onion, pickle relish, celery seed

and salt. Fold in mayonnaise and egg. Cover and refrigerate for at least one hour. Makes 4 servings.

**Lisa Long  
Lewistown**

### Rice on the Grill

1 1/3 cup uncooked instant rice  
1/3 cup sliced fresh mushrooms  
1/4 cup chopped green pepper  
1/4 cup chopped onion  
1/2 cup chicken broth  
1/2 cup water  
1/3 cup ketchup  
1 tablespoon butter or margarine  
In 9-inch round aluminum foil pie pan, combine the first seven ingredients. Dot with butter. Cover with heavy-duty foil; seal edges tightly. Grill, covered, for 15 minutes or until liquid is absorbed. Fluff with a fork and serve immediately.

**Lisa Long  
Lewistown**

### Triple Orange Salad

1 box orange gelatin mix  
1 box instant vanilla pudding mix  
1 box tapioca pudding mix  
2 1/2 cups water  
1 cup mandarin oranges  
2 cups whipped topping  
Bring gelatin and pudding mixes and water to a boil. Remove from heat and cool. Add whipped topping and mandarin oranges.

**Maxine Varner  
Richfield**

### Quick Taco Salad

3/4 pound ground beef  
1/2 cup chopped onion  
1 package Rice-A-Roni beef flavor  
1/2 cup salsa  
1 teaspoon chili powder  
4 cups shredded lettuce  
1 medium tomato,

chopped  
1/2 cup shredded Monterey jack or cheddar cheese  
1/2 cup crushed tortilla chips  
In a large skillet, brown ground beef and onion. Drain. Remove from skillet and set aside.

In same skillet, prepare Rice-A-Roni as package directs.

Stir in meat mixture, salsa and chili powder. Continue cooking over low heat 3 to 4 minutes, or until heated through.

Arrange lettuce on serving platter. Top with rice mixture, tomato, cheese and tortilla chips.

Serves 5.  
**Sandra K. Bowen  
Port Royal**

### Tomato Basil Salad

4 large tomatoes, sliced  
1 medium onion, sliced  
1/2 cup fresh basil  
1/2 cup mozzarella cheese  
1/2 cup sun-dried tomato vinaigrette dressing

Arrange tomatoes, onion and basil on serving platter. Sprinkle with cheese. Drizzle with dressing.

**Sandra K. Bowen  
Port Royal**

### Veggies on a Stick

Put chunks of iceberg lettuce, carrot slices, cucumber slices, cherry tomatoes, mozzarella cheese balls, chunks of red or green peppers on wooden skewers. Serve with favorite dressing to dip (or use the spray type).

**Sandra K. Bowen  
Port Royal**

### Greek Salad

1 box large shells (cook shells the day before to save time)  
6 ounces garlic and herb flavored feta cheese  
1 cup chopped celery

1 cup chopped red onion  
1 small can black olives, chopped  
1 bottle Greek or Italian dressing  
1 bag fresh spinach  
Salt, to taste  
Cook shells. Let completely cool. Add celery, onion, olives, spinach, feta cheese. Mix well. Add 1/2 bottle of dressing. Taste. If that's not enough dressing, add the rest of the bottle.

**Darlene Knepp  
Lewistown**

### 8-Ounce Salad

8 ounces seedless grapes  
8 ounces mandarin orange, drained  
8 ounces pineapple tidbits, drained  
8 ounces pecans, chopped  
8 ounces coconut, shredded  
8 ounces miniature marshmallows  
8 ounces cream cheese, softened  
8 ounces sour cream  
Put first 6 ingredients in a bowl. Beat cream cheese and sour cream. Pour over mixture in bowl and stir together. Refrigerate two hours or overnight. Serves 8 to 10.  
**Carolyn Hayes  
Energy, Ill.**

*Your  
Yankee Candle  
Headquarters*

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& Gifts**

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