

**BROOKINGS**

**HOMEMAKERS**

**SALAD**

**RECIPES**

Brookings Homemakers Salad Luncheon

January 19, 1980  
Brookings Middle School

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1. Flying Farmer Chicken Salad

Marian Wheeler

5 C. cooked chicken, cut in pieces  
 2 T. salad oil  
 2 T. orange juice  
 2 T. vinegar  
 1 tsp. salt  
 3 C. cooked rice  
 1½ C. small green grapes  
 1½ C. sliced celery

1 C. pineapple tidbits  
 1 C. mandarin oranges  
 1 C. slivered, toasted almonds  
 1½ C. mayonnaise

Combine chicken, salad oil, orange juice, vinegar, and salt. Let stand while preparing remaining salad ingredients (or you can refrigerate mixture overnight).

Gently toss together all ingredients. Serves 12

*Delish but omit whipping cream + add additional mayo*

2. Mandarin Chicken Salad

Connie McKnight

2 C. cooked chicken salad  
 1 T. minced onion  
 1 tsp. salt  
 1 C. green grapes, small  
 1 C. chopped celery  
 1 C. mandarin oranges

½ C. slivered, toasted almonds  
 1 C. macaroni rings, cooked  
 1 C. salad dressing (or less)  
 1 C. whipping cream, whipped

Combine first 3 ingredients: chicken, onion, and salt. Refrigerate several hours or overnight. Add grapes, celery, mandarin oranges, almonds, and macaroni rings. Add salad dressing and mix well. Refrigerate until ready to serve.

Fold in whipped cream right before serving.  
 Serves 10-12.

3. Walnut Chicken Salad

Ruth Morrill

1 C. cooked rice or bulgar wheat  
 2-3 C. chopped, toasted walnuts  
 2 C. cubed cooked chicken or turkey  
 ½ C. finely chopped celery  
 2 T. chopped green onion

Combine above ingredients together. Refrigerate.

Stir the following together and fold into the above:

2 T. chopped raisins  
 ½ C. mayonnaise  
 ¼ tsp. salt  
 2 tsp. lemon juice

Serve on crisp lettuce with pineapple slices.

4. Cherry Cider Salad

Helen Jones

2 C. apple cider or apple juice  
 1 6-oz. pkg. cherry jello  
 1 16-oz. can pitted dark sweet cherried  
 ½ C. thinly sliced celery  
 ½ C. chopped walnuts  
 1 3-oz. pkg. cream cheese, softened  
 1 8½-oz. can (1 C.) applesauce  
 Leafy lettuce

Bring apple cider or juice to boil. Dissolve gelatin in boiling cider or juice. Drain cherries, reserving syrup. Halve cherries--set aside. Add enough water to reserved syrup to get 1½ C. liquid: stir into gelatin.

Set aside 2 C. of gelatin mixture: keep at room temp. Chill remaining gelatin till partially set. Fold cherries, celery and walnuts into partially set gelatin. Pour into 6½ C. ring mold. Chill until almost firm.

Gradually add reserved gelatin to softened cream cheese beating until smooth. Stir in applesauce. Spoon cream cheese mixture over cherry layer in mold. Chill until firm.

Unmold on lettuce-lined platter. Serve with mayonnaise or salad dressing.

5. Cranberry Salad

Anonymous

1 lb. can whole cranberry sauce	¼ tsp. salt
1 pkg. lemon jello	2 oranges, diced
1 C. hot water	½ C. chopped celery
½ C. Mayonnaise	½ C. chopped pecans
3 oz. Cream cheese, softened	or walnuts
1 T. lemon juice	

Dissolve jello in hot water. Heat cranberry sauce until melted. Then strain off ½ the juice, adding it to the jello. Next, blend mayonnaise and cream cheese and add to jello with the lemon juice and salt. Blend well. Turn into freezer tray and chill about 25 minutes.

Turn into bowl and whip until fluffy. Fold in remaining cranberry sauce, oranges, celery and nuts. Chill and serve.

6. Festive Black Cherry Salad

Caroline Potas

1 1/3 C. liquid from cherries  
 1 3-oz. pkg. orange gelatin  
 1/3 C. lemon juice  
 No. 2 1/2 can bing cherries, drained  
 1/2 C. chopped pecans  
 1/4 C. stuffed olives, sliced

Heat liquid from cherries; pour over gelatin. Stir until dissolved. Add lemon juice. Chill until partially set.

Add cherries, nuts and olives. Pour into 1 qt. mold and chill until firm. Unmold and serve. Yield: 6 servings

7. Molded Cranberry Salad

Alma Nelson

1 C. ground fresh cranberries  
 1/2 medium apple  
 1/2 orange rind

Grind apple and orange and add to the cranberries.

Add 1/2 C. sugar and 1/2 C. crushed pineapple to the above and allow to stand until sugar dissolves.

Combine 1 3-oz. pkg raspberry gelatin and 1 1/2 C. boiling water. Allow to cool and thicken slightly. Add cranberry mixture. Pour into individual molds or one large mold. May be served with mayonnaise dressing.

8. Orange Salad

Geneva Foster

1 6-oz. pkg. orange gelatin  
 2 C. hot water

Dissolve and allow to cool slightly.

Add the following:

2 C. apricot juice  
 1 can mandarin oranges  
 1 lg. can crushed pineapple  
 1 C. miniature marshmallows

Chill until firm.

Cook the following until thick. Cool and add:

1 C. whipped cream  
 1 1/2 C. fruit juice  
 1 beaten egg  
 2 T. flour  
 2 T. butter or margarine  
 1/2 C. sugar

Spread on top of salad and sprinkle with nutmeats or cheese, shredded.

9. Raspberry/Cherry Salad

Barbara Fishback

- 1 10-oz. pkg. frozen raspberries, thawed
- $\frac{1}{2}$  C. currant jelly
- 2 C. water or juice from cherries
- 2 3-oz. pkg. red raspberry gelatin
- $\frac{1}{2}$  C. sherry
- $\frac{1}{2}$  C. lemon juice
- 1 1-lb. can (2 C.) pitted, dark sweet cherries, drained.

Drain raspberries, reserving syrup.

Combine jelly and  $\frac{1}{2}$  C. water, heat and stir until jelly melts. Add remaining water (or juice equally  $1\frac{1}{2}$  C.) and the gelatin. Stir until dissolved. Remove from heat; add sherry, lemon juice and raspberry syrup. Chill until partially set.

Add raspberries and cherries. Pour into 6 C. mold. Chill until firm. Serve.

10. Sour Cream Fruit Salad

Ruth Breazeale

- Drain:           1 C. pineapple; tidbits or crushed
- 1 C. mandarin oranges
  
- Add:           1 C. miniature marshmallows
- 1 C. coconut
- 1 C. sour cream

May add white grapes or fruit cocktail. Refrigerate overnight or longer.

11. Strawberry Apple Salad

Alvilda Sorenson

- 1 3-oz. pkg. Wild Strawberry Jello
- 1 C. hot water
- 1 C. applesauce
- $\frac{3}{4}$  cold water

Combine in order given; stirring well after each addition. Chill until firm.

12. Macaroni Salad

Joan Dybing

3 C. of cooked elbow macaroni  
 1½ C. chopped ham  
 ¾ C. chopped green pepper  
 ¾ C. chopped green onion  
 ½ C. chopped dill pickle  
 1 C. chopped celery  
 1½ C. large curd cottage cheese  
 1½ C. mayonnaise  
 2 T. cider vinegar  
 2 tsp. salt

Whip mayonnaise, vinegar and salt together and add to other ingredients. Chill and serve. Makes 10 cups.

13. Sunny Mustard Mousswe with Ham Salad

Barbara Langpap

4 eggs  
 1 c. water  
 ½ C. sugar  
 1 envelope unflavored gelatin  
 1½ T. dry mustard or 2 T. prepared mustard  
 ½ tsp turmeric  
 ¼ tsp salt  
 1 C. whipping cream, whipped

Beat eggs in top of double boiler, add water and vinegar to beaten eggs. Mix sugar, gelatin, dry mustard, turmeric, and salt. If using 2 T. prepared mustard, add to beaten eggs. Stir into egg mixture; cook over boiling water, stirring constantly, until slightly thickened (about the consistency of whipping cream). Cool completely; fold in whipped cream. Turn into 1½ qt. ring mold. Chill until firm. Unmold on leaf lettuce or romaine. Fill center with Ham Salad. 8 Servings.

Ham Salad

2 C. cubed cooked ham  
 1 C. diced celery  
 1 T. lemon juice  
 ½ C. mayonnaise  
 2 hard-cooked eggs, cut up  
 Salt and pepper to taste

Toss ham, celery, and the lemon juice together. Stir in mayonnaise. Carefully fold in eggs. Salt and pepper to taste. Chill thoroughly. Pile in center of Mustard Mousse.

14. Wild Rice Salad

Mary Negstad

2½ C. cooked wild rice (or ½ long & wild)  
4 hard cooked eggs, 3 chopped; 1 wedged  
½ C. chopped celery  
½ C. chopped green pepper  
3 T. minced onion  
salt & pepper to taste  
8 sliced green olives  
sm. jar chopped pimento  
1 C. mayonnaise  
2 T. sweet pickle juice  
1-2 T. prepared mustard

Combine rice, 3 hard cooked eggs, chopped celery, green pepper, sliced olives and chopped pimento. Mix mayonnaise with pickle juice and mustard. Mix dressing gently into salad. Refrigerate several hours to blend flavors.

Add wedged egg for garnish. Serves about 6.

15. Carrot and Tuna Fish Salad

Anonymous

1 C. diced celery  
¼ C. chopped onion  
1 6½-oz. can of tuna  
½ C. salad dressing (Miracle Whip)  
1½ C. carrots, finely shredded

Mix above ingredients together. Refrigerate. When ready to serve, add 1 can of shoestring potatoes (2½ oz.) and mix well. Serve.

16. Fruited Shrimp Salad

Lillian Lund

2 C. shrimp, cooked, peeled and cleaned (or 2 cans)  
1½ C. pineapple chunks, drained  
1 C. orange sections, drained  
1 C. celery, thinly sliced  
½ C. mild French dressing  
Endive or lettuce

Combine shrimp, pineapple chunks, orange sections and celery. Add French dressing and mix lightly.

Chill. Serve on lettuce or endive. Yield: 6 ¾ C. servings.

17. Seacoast Salad

Anonymous

1 7½-oz. pkg. Kraft macaroni & cheese dinner  
 1 3-oz. can peas, drained (or frozen, cooked peas)  
 1 6½-oz. can tuna, drained and flaked  
 1 C. Miracle Whip salad dressing  
 1 C. chopped celery  
 ½ C. sweet pickly relish, drained  
 2 T. finely chopped onion  
 dash of salt

Prepare Kraft dinner as directed on box. Add remaining ingredients; mix lightly. Chill

Add additional salad dressing before serving if desired. 6-8 Serving

18. Baked German Potato Salad

Elaine Kohl

1 C. diced bacon	2/3 C. sugar
1 C. sliced celery	2/3 C. vinegar
1 C. chopped onion	½ tsp. pepper
3 tsp. salt	1 1/3 C. Water
3 T. flour	8 C. diced, cooked potatos

Fry bacon; drain. Return 1 T. fat to skillet; add celery, onion, salt, and flour; cook gently. Add sugar, vinegar, pepper, and water. Stir and bring to a boil. Pour over potatoes and bacon in casserole.

Bake at 350 degrees for 30 minutes. Serves 12

19. Calico Salad

LaDonna Micko

1 1-lb. can cut green beans, drained  
 1 1-lb. jar sliced carrots, drained  
 1 12-oz. can whole kernel vacuum packed corn  
 2 T. chopped onion

Combine vegetables. Toss with celery seed dressing below. Chill in covered container several hours or overnight. Serve on salad greens. 6-8 servings.

Celery Seed Dressing:

Combine the following  
 ½ C. brown sugar  
 1/3 C. cider vinegar  
 1 T. salt  
 2 tsp. celery seed  
 ½ tsp. ground tumeric  
 dash of pepper

20. Cauliflower Salad

Marlys Moore

1 head cauliflower, raw  
1 tomato  
1 med. onion  
sliced, ripe olives  
1 green pepper or broccoli

Combine the following and pour over above vegetables:

$\frac{1}{2}$  C. sour cream (commercial)  
4 tsp. vinegar  
2 tsp. salt

21. Copper Pennies

Marlene Westby

2 lbs carrots peeled - cut in rounds, cooked until just soft (do not overcook).

Dressing:

1 C. sugar	1 onion sliced
$\frac{1}{2}$ C. vinegar	1 can condensed tomato soup
$\frac{1}{2}$ C. salad oil	1 green pepper, diced

Heat dressing ingredients. Allow to come to a boil. Remove from heat and pour hot over carrots. Chill for several hours. Will keep for a week in refrigerator if covered well.

22. French Potato Salad

Louise Guild

4 lg. potatoes  
 $\frac{1}{2}$  C. chives (green onions with tops or chopped onions)  
1 tsp salt  
pepper to taste  
 $\frac{1}{2}$  C. salad oil  
 $\frac{1}{4}$  C. vinegar

Boil potatoes in skins. While still warm, peel and slice them. Add seasonings and oil. (More oil may be added if potatoes will absorb it). Add vinegar and mix well. Chill at least overnight. This keeps well in refrigerator.

23. Pea Salad

Anonymous

Bring to a boil and allow to cool:

- 1/4 C. salad oil
- 1/3 C. vinegar
- 1/2 C. sugar

Then add dash of celery seed. Mix with:

- 2 C. chopped celery
- 1 box frozen peas (do not thaw)
- 1 can white corn, drained
- 1 C. shredded carrots
- 1/2 C. chopped onion
- 1 C. diced green pepper (optional)

Allow to chill and blend flavors. Serve.

24. Swedish Bean Salad

Sharon Webster

- 1/2 C. commercial sour cream
- 1/2 C. mayonnaise
- 1 lb. can green bean, drained
- 1 medium, cucumber, peeled and sliced
- 6 green onions, cut fine
- 1 T. dill weed
- salt and pepper to taste

Blend sour cream and mayonnaise. Combine all other ingredients and add to dressing. Chill well before serving.

25. Pickled Cauliflower

Marlene Brands

Simmer cauliflower pieces until just tender--do not overcook.  
Combine:

- 1 C. vinegar
- 1/2 C. water
- 1 C. sugar
- 1/2 tsp tumeric
- 1/2 tsp. dry mustard

Cook cauliflower a few minutes in the brine mixture. Bring to boil, pack and seal. Process 5 minutes.

Recipe makes about two pints, using one small head of cauliflower.

26. Red Cucumber Rings

Marlene Brands

Cut large cucumbers in thirds, remove seeds and soft pulp. Peel if desired. Soak two gallons cucumber rings in the following for 24 hours:

2 C. lime  
8 pts. water

Drain, wash and soak in cold water 3 hours.  
Then drain and simmer for two hours in the following:

1 C. vinegar  
1 oz. red food coloring (takes more if unpeeled)  
1 T. alum  
Enough water to cover  
Drain off after two hours of simmering

Heat together the following:

2 C. water  
2 C. vinegar  
10 C. sugar  
8 sticks cinnamon  
2 lg. pkg. red hot candies

Pour over drained rings and let stand overnight. Drain, reheat juice. Pour over rings for three mornings. Last 24 hours, add 1 tsp. salt to liquid. Heat and pack. Process 5 minutes.

THANKS TO ALL WHO SHARED WITH US! HAPPY EATING!!!