

## **Bodacious Broccoli Salad**

### **Ingredients:**

8 slices bacon	1/8 cup white sugar
2 heads fresh broccoli, chopped	2 teaspoons ground black pepper
1 1/2 cups sharp Cheddar cheese, shredded	1 teaspoon salt
1/2 large red onion, chopped	2/3 cup mayonnaise
1/4 cup red wine vinegar	1 teaspoon fresh lemon juice

### **Directions:**

1. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and crumble.
2. In a large bowl, combine broccoli, cheese, bacon and onion.
3. Prepare the dressing in a small bowl by whisking together the red wine vinegar, sugar, pepper, salt, mayonnaise and lemon juice. Combine dressing with salad. Cover, and refrigerate until ready to serve.

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## **Barbie's Tuna Salad**

### **Ingredients:**

1 (7 ounce) can white tuna, drained and flaked	1/8 teaspoon dried minced onion flakes
6 tablespoons mayonnaise or salad dressing	1/4 teaspoon curry powder
1 tablespoon Parmesan cheese	1 tablespoon dried parsley
3 tablespoons sweet pickle relish	1 teaspoon dried dill weed
	1 pinch garlic powder

### **Directions:**

1. In a medium bowl, stir together the tuna, mayonnaise, Parmesan cheese, and onion flakes. Season with curry powder, parsley, dill and garlic powder. Mix well and serve with crackers or on a sandwich.

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## Asian Salad

### Ingredients:

2 (3 ounce) packages ramen noodles, crushed	1 bunch green onions, chopped
1 cup blanched slivered almonds	3/4 cup vegetable oil
2 teaspoons sesame seeds	1/4 cup distilled white vinegar
1/2 cup butter, melted	1/2 cup white sugar
1 head napa cabbage, shredded	2 tablespoons soy sauce

### Directions:

1. In a medium skillet over low heat brown ramen noodles, almonds, and sesame seeds with melted butter or margarine. Once browned, take off heat and cool.
2. In a small saucepan bring vegetable oil, sugar, and vinegar to boil for 1 minute. Cool. Add soy sauce.
3. In a large bowl, combine shredded napa cabbage and chopped green onions. Add the noodle and soy sauce mixture. Toss to coat. Serve.

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## [Watergate Salad](#)

### Ingredients:

1 (3.4 ounce) package instant pistachio pudding mix	1 cup miniature marshmallows
1 (8 ounce) can crushed pineapple, with juice	1/2 cup chopped walnuts
	1/2 (8 ounce) container frozen whipped topping, thawed

### Directions:

1. In a large bowl, mix together pudding mix, pineapple with juice, marshmallows, and nuts. Fold in whipped topping. Chill.

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## Red Skinned Potato Salad

### Ingredients:

2 pounds clean, scrubbed new red

potatoes

6 eggs

1 pound bacon

1 onion, finely chopped

1 stalk celery, finely chopped

2 cups mayonnaise

salt and pepper to taste

### Directions:

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.
2. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
3. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
4. Chop the cooled potatoes, leaving skin on. Add to a large bowl, along with the eggs, bacon, onion and celery. Add mayonnaise, salt and pepper to taste. Chill for an hour before serving.

## Caesar Salad Supreme

### Ingredients:

6 cloves garlic, peeled	1 tablespoon lemon juice
3/4 cup mayonnaise	salt to taste
5 anchovy fillets, minced	ground black pepper to taste
6 tablespoons grated Parmesan cheese, divided	1/4 cup olive oil
1 teaspoon Worcestershire sauce	4 cups day-old bread, cubed
1 teaspoon Dijon mustard	1 head romaine lettuce, torn into bite-size pieces

### Directions:

1. Mince 3 cloves of garlic, and combine in a small bowl with mayonnaise, anchovies, 2 tablespoons of the Parmesan cheese, Worcestershire sauce, mustard, and lemon juice. Season to taste with salt and black pepper. Refrigerate until ready to use.
2. Heat oil in a large skillet over medium heat. Cut the remaining 3 cloves of garlic into quarters, and add to hot oil. Cook and stir until brown, and then remove garlic from pan. Add bread cubes to the hot oil. Cook, turning frequently, until lightly browned. Remove bread cubes from oil, and season with salt and pepper.
3. Place lettuce in a large bowl. Toss with dressing, remaining Parmesan cheese, and seasoned bread cubes.

## Mexican Bean Salad

### Ingredients:

1 (15 ounce) can black beans, rinsed and drained	1/2 cup red wine vinegar
1 (15 ounce) can kidney beans, drained	2 tablespoons fresh lime juice
1 (15 ounce) can cannellini beans, drained and rinsed	1 tablespoon lemon juice
1 green bell pepper, chopped	2 tablespoons white sugar
1 red bell pepper, chopped	1 tablespoon salt
1 (10 ounce) package frozen corn kernels	1 clove crushed garlic
1 red onion, chopped	1/4 cup chopped fresh cilantro
1/2 cup olive oil	1/2 tablespoon ground cumin
	1/2 tablespoon ground black pepper
	1 dash hot pepper sauce
	1/2 teaspoon chili powder

### Directions:

1. In a large bowl, combine beans, bell peppers, frozen corn, and red onion.
2. In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.
3. Pour olive oil dressing over vegetables; mix well. Chill thoroughly, and serve cold.

## Red Broccoli Salad

### Ingredients:

2 pounds bacon	1 1/2 cups seedless grapes, halved
1 large head fresh broccoli, chopped	3/4 cup blanched slivered almonds
3/4 cup chopped celery	1/4 cup white sugar
1/4 cup minced green onions	2 tablespoons distilled white vinegar
1/4 cup diced red onion	1 cup mayonnaise

### Directions:

1. Place bacon in a large skillet. Cook, turning frequently, over medium high heat until evenly browned. Cool, and then crumble.
2. Preheat oven to 300 [degrees](#) F (150 degrees C). Spread slivered almonds on a cookie sheet. Bake for approximately 12 to 14 minutes or until lightly browned, turning once during toasting. Cool.
3. In a small bowl, mix together mayonnaise, sugar, and vinegar. Set aside.
4. In a large bowl, combine broccoli, crumbled bacon, celery, green onions, red onions, grapes, and toasted almonds. Toss with mayonnaise dressing. Chill for several hours in the refrigerator.