Mom's Grape Salad - Kim Anderson

- 1 c. sour cream
- 1/2 c. - 1 c. chopped pecans
- 8 oz. cream cheese
- 5 pounds grapes (can be all one kind or a mixture)
- 1/2 c. white sugar
- 1/4 c. brown sugar

Soften cream cheese and then whip all together with sour cream and sugars. Wash and dry the grapes. Mix the cream cheese mixture with the grapes and add the pecans according to your liking.

Chinese Chicken Salad - Jennifer Snyder

- 6 large chicken breasts
- olive oil
- kosher salt
- freshly ground black pepper
- 1 lb. green beans, asparagus, or sugar snap peas - ends removed, cut into 1” to 2” pieces
- 2 sweet bell peppers - red, green, yellow, or orange - cored, seeded, and sliced into 1” to 2” pieces
- 1 10-oz. bag shredded carrots, or a couple peeled carrots that are thinly sliced
- 4 green onions (white and green parts), sliced thinly on the diagonal
- 2 T. white sesame seeds, toasted

for the dressing:
- 3/4 c. vegetable oil
- 1/4 c. apple cider vinegar
- 1/3 c. soy sauce
- 2 T. dark sesame oil
- 3 T. honey
- 2 garlic cloves, minced
- 3 tsp. minced fresh ginger
- 1 T. white sesame seeds, toasted
- 1/2 c. creamy peanut butter
- 1 tsp. kosher salt
- 1 tsp. freshly ground black pepper

First, prepare your chicken. Depending on what I’m in the mood for, I’ll either roast or grill the chicken breasts. Whatever you choose to do, first rub some olive oil onto your chicken breasts and sprinkle liberally with salt and pepper. If roasting, place the chicken on a sheet pan covered in foil (easy clean-up!) and place in a 350° oven for 35 to 40 minutes, until chicken is just cooked. If grilling, place on a medium-high grill and cook for 15 to 20 minutes, or until chicken is done. Set aside until cool enough to handle, then shred the chicken by using two forks to pull apart into bite-sized pieces.

While the chicken is cooking, blanch the green beans in a pot of boiling salted water for 3 to 5 minutes, until crisp-tender. Immediately place them into a bowl of ice water to stop the cooking. Drain.

If you don’t have some toasted sesame seeds on hand, toast some now. Do this by placing the 3 tablespoons of sesame seeds (2 T. sprinkled over the finished salad, plus 1 T. in the dressing) in a dry saute pan. Cook over medium heat for about 5 minutes, or until they are nicely browned and fragrant. Remove to a plate to cool.

Combine the shredded chicken, green beans, peppers, and shredded carrots in a large bowl.

Whisk together all of the ingredients for the dressing and pour over the chicken and vegetables. Gently combine. Sprinkle the green onions and 2 tablespoons of toasted sesame seeds over the top and season to taste. I always add some freshly cracked pepper over the top. Serve cold or at room temperature.

Servings: 12
Cherry Fluff Salad - Darci Peterson
- 1 can cherry pie filling
- 1 can sweetened condensed milk
- 2 8oz cans crushed pineapple, drained
- 1/2 bag mini marshmallows
- 1 8oz cool whip
- 1/2 cup chopped pecans (optional) - not put in mine

Frito Corn Salad - Candy Morrow
- 1 can whole kernel corn (drained)
- 1 can whole kernel fiesta corn (drained)
- 1 cup miracle whip salad dressing
- 1 cup shredded cheese
- ½ pkg chili fritos
- Chopped bell pepper (optional)
- Chopped onion (optional)
  Mix all ingredients except Fritos. This may be made the night before and refrigerated. Just before serving add the Fritos. Don’t add early as they become soggy.
  Candy Morrow

Snicker Dessert - Candy Morrow
- 3 Snicker bars cut in small pieces
- 1 pkg Instant vanilla pudding mix with 1 cup of milk until thick
- Add 8 oz cool whip
- Cut up 3 granny smith apples in small pieces
  Enjoy

Broccoli Coleslaw Salad - Dee Dee Wernimont
- 1 pkg. Broccoli Coleslaw
- Add 3 slices of red onion (diced)
- 5 slices cooked bacon (cut up)
- ½ cup raisins (optional)

  Salad dressing:
  - ½ cup Miracle Whip
  - ¼ cup Sugar
  - 3 TBSP cider vinegar

  Mix together and pour over slaw and mix. Just before serving add at least ½ cup cashews.

Oreo Fluff - Amy Vote
- 1 pkg of Oreos crushed
- Large pkg of instant vanilla pudding
- 2 1/2 cups of milk
- Large Cool Whip.
  Mix pudding and milk together until smooth. Add crushed Oreos and Cool Whip. Mix together.
Frito Salad - Deb Trost

1 head lettuce, broken up  
16 oz can chili beans- drained  
3 tomatoes-chopped  
1 lb grated cheddar cheese  
1 small onion  
1 lb ground beef-browned  
2 avocados-chopped (opt)  
1 package Fritos  
1 small bottle Russiana, French or Catalina dressing

Mix together the lettuce, chili beans, onion and ground beef and chill. Mix in the tomatoes, cheese and avocados. Just before serving add the Fritos, slightly crushed. Mix in the dressing. Serves 20

Mostaccioli Salad (Aka Cucumber Pasta Salad) - Mary Ludwig

Serves 15

1 box Mostaccioli (tube) pasta  
1 tablespoon vegetable oil  
2 medium cucumbers, peeled, chopped fine or thinly sliced (I put in the food processor)  
1 medium sweet yellow onion, chopped fine (I put in food processor)  
1 1/2 cups sugar  
3/4 cup vinegar (preferably white rice vinegar)  
1 tablespoon prepared mustard  
1 tablespoon dried parsley flakes  
1 teaspoon salt  
1 teaspoon pepper  
1/2 teaspoon garlic salt

Cook the pasta according to package directions; drain and rinse in cold water. Place in a large bowl; stir in oil, cucumbers and onion. Combine remaining ingredients; pour over salad and toss. Cover and chill for 3-4 hours, stirring occasionally. Serve with a slotted spoon. This can be made two days in advance. The longer it sits, the better it tastes!!

Taco Salad - Connie Picht

1 lb. hamburger, browned & drained  
15 oz. can kidney beans, drained  
1 large onion, chopped  

Mix above ingredients and refrigerate overnight.

Add:

4 chopped tomatoes  
1 chopped green pepper  
1 large head of lettuce  
8 oz. pkg. grated cheddar cheese

Then just before serving add 11 oz. pkg of broken up taco chips and a 16 oz. bottle of Western Original dressing.