



FAITH LADIES SUPER SALADS

2024

COOKBOOK

EASY AND DELICIOUS RECIPES

WOMEN'S SALAD SUPPER MAY 4, 2024



EACH SPRING, THE FAITH WOMEN'S SALAD SUPPER IS HELD, AND IT'S ALWAYS A TIME OF FUN AND FELLOWSHIP. WE ARE TREATED TO MANY DELIGHTFUL SALADS, ASKED TO VOTE ON OUR "FAVORITES," AND PRIZES ARE AWARDED! THIS YEAR'S EVENT WAS HELD AT THE HOME OF KELLY SHORE, AND WE WISH TO THANK HER FOR HER KIND HOSPITALITY. HERE ARE RECIPES FOR MANY OF THE SALADS. ENJOY













SCRUNCHED CABBAGE SALAD WITH FRIED ALMONDS BECKY JUDY

*½ HEAD GREEN CABBAGE, SLICED THIN
SALT & BLACK PEPPER
2 SCALLIONS, THINLY SLICED
¼ CUP PICKED DILL, CHOPPED
3 TBSP LEMON JUICE (ABOUT ONE LEMON)
1 SMALL GARLIC CLOVE, MINCED
½ TSP SUGAR
3 TBSP OLIVE OIL
¼ CUP CHOPPED RAW ALMONDS
1 TBSP SESAME SEEDS*

STEP 1: REMOVE OUTER LAYERS OF CABBAGE AND CORE. THINLY SLICE. TOSS WITH 1 TSP SALT WITH YOUR HANDS AND LET SET FOR 2 MINUTES. SCRUNCH LEAVES TO SOFTEN THEM. POUR OUT ANY LIQUID.

STEP 2: ADD SCALLIONS, DILL, LEMON JUICE, GARLIC, SUGAR 2 TBSP OLIVE OIL, AND FRESHLY GROUND BLACK PEPPER TO TASTE. TOSS TO COMBINE. TASTE AND ADJUST SEASONINGS.

STEP 3: HEAT 1 TBSP OLIVE OIL IN A SKILLET OVER MEDIUM HEAT. ADD ALMONDS AND STIR UNTIL LIGHT GOLD, ABOUT 2 MINUTES. ADD SESAME SEEDS AND CONTINUE TO TOAST AND STIR ABOUT 30 SECONDS. SEASON GENEROUSLY WITH SALT. SPOON AND MIX INTO SALAD.



NOTE: BECKY SAID THIS SALAD RECIPE CAME FROM CYBELLE TONDU ON THE NY TIMES COOKING WEBSITE.



GLUTEN-FREE SOUTH OF THE BORDER SALAD LINDA GOETZE

NOTE: ALL INGREDIENTS CAN BE CONVENIENTLY DIVIDED BY 3 TO REDUCE TO 4-6 SERVING SIZE.

3 CUPS UNCOOKED QUINOA, PRE-WASHED TRI-COLORED
6 AVOCADOS, RIPE BUT FIRM, DICED
3 CANS BLACK BEANS, DRAINED AND RINSED
3 CUPS ROASTED CORN KERNELS
(7-8 EARS ROASTED IN THE HUSK; (CAN BOIL CORN
OR USED DRAINED CANNED CORN AS WELL)
3 PINTS GRAPE TOMATOES, QUARTERED
3 CUPS MOZZARELLA CHEESE (I USED CHEESE STICKS &
PALM HEARTS FOR DAIRY-FREE VERSION.)
1 ½ CUPS CHOPPED CILANTRO (2 LARGE BUNCHES)
15 TBSP OLIVE OIL
9 TBSP FRESH SQUEEZED LIME JUICE (6 FRESH LIMES)
3 TBSP HONEY
3-6 TBSP CUMIN, DEPENDING ON PREFERENCE
SALT TO TASTE



COOK 3 CUPS QUINOA ACCORDING TO PACKAGE DIRECTIONS (2 CUPS WATER TO 1 CUP QUINOA). WHILE STILL HOT, DRIZZLE WITH 3 TBSP OLIVE OIL. SPRINKLE WITH 1 TBSP CUMIN AND SQUEEZE THE JUICE OF SEVERAL LIMES (3-4 TBSP) OVER IT. SALT TO TASTE. COMBINE WITH A FORK. ALLOW TO COOL/REFRIGERATE.

ROAST OR BOIL THE CORN AND CUT OFF THE COB WITH A SHARP KNIFE. SPRINKLE WITH CUMIN TO TASTE AND LET IT COOL/REFRIGERATE.

DRAIN & RINSE THE BLACK BEANS; REFRIGERATE.

SLICE MOZZARELLA CHEESE OR PALM HEARTS; REFRIGERATE. NOTE: THESE FIRST 4 STEPS CAN BE DONE THE DAY BEFORE TO BE SURE ALL INGREDIENTS ARE ADEQUATELY COOLED.

WASH & CHOP THE CILANTRO. (I REMOVED ALL STEMS TO REDUCE BITTERNESS & CROSSCUT USING A SHARP KNIFE.)

IN A SMALL BOWL, MIX 12 TBSP OLIVE OIL, HONEY, 3 TBSP LIME JUICE (OR JUICE OF 2 LIMES), 3 TBSP CUMIN, AND SALT TO TASTE. ADD CHOPPED CILANTRO TO THE DRESSING & STIR.

QUARTER THE WASHED GRAPE TOMATOES, USING A VERY SHARP KNIFE. DICE THE AVOCADOS LAST. CUT IN HALF, REMOVE PIT, & CROSSCUT IN SKIN. REMOVE FROM SKIN USING A LARGE SPOON.

LAYER ALL INGREDIENTS IN A LARGE BOWL, MAKING SEVERAL LAYERS OF ALL INGREDIENTS. POUR THE CILANTRO HONEY LIME DRESSING OVER EACH LAYER GROUP & STIR GENTLY TO FULLY COAT THE SALAD.

YOU CAN SERVE IMMEDIATELY OR REFRIGERATE FOR LATER. IF REFRIGERATING, COVER WITH PLASTIC WRAP TOUCHING THE TOP OF THE SALAD TO REDUCE OXIDATION. ENJOY!



EASY LEMON BLUEBERRY TRIFLE

NANCY SHIELDS

LEMON FILLING:

16 OZ. CREAM CHEESE, SOFTENED ROOM TEMPERATURE

1 ½ TSP. VANILLA EXTRACT

1 TBSP LIMONCELLO

ZEST FROM 2 LEMONS

½ CUP LEMON CURD

1 ½ CUPS POWDERED SUGAR

2 CUPS HEAVY CREAM, WELL-CHILLED

OTHER FILLINGS:

6 CUPS BLUEBERRIES

½ CUP BLUEBERRY PRESERVES

1/3 CUP LIMONCELLO, FOR SOAKING THE CAKE

MINT LEAVES & SLICED LEMONS, FOR GARNISH

LEMON POUND CAKE OR ANGEL FOOD CAKE



FOR THE LEMON CHEESECAKE FILLING, PLACE THE SOFTENED CREAM CHEESE INTO A LARGE MIXING BOWL. ADD THE VANILLA EXTRACT, LIMONCELLO, & LEMON ZEST. USING A MIXER, BEAT THE CHEESE FOR A FEW MINUTES, UNTIL IT'S SMOOTH & CLUMP FREE.

NEXT, ADD IN ½ CUP OF THE LEMON CURD & THE POWDERED SUGAR. MIX THESE INTO THE CHEESE UNTIL THE MIXTURE IS SMOOTH.

FINALLY, ADD IN THE CHILLED HEAVY CREAM. WHISK IN THE CREAM STARTING ON A SLOW SPEED FIRST, THEN GRADUALLY INCREASE TO HIGH. WHISK THE FILLING FOR ABOUT 5 MINUTES, UNTIL STIFF PEAKS FORM. KEEP THE FILLING REFRIGERATED IF NOT USING RIGHT AWAY.

CUT THE CAKE INTO SMALL CUBES, USING A SHARP SERRATED KNIFE. FILL A TRIFLE BOWL WITH A FEW CUPS OF THE CAKE PIECES & PRESS THEM GENTLY INTO PLACE. USING A PASTRY BRUSH, LIGHTLY BRUSH A BIT OF LIMONCELLO OVER THE CAKE PIECES.

ADD SEVERAL SPOONFULS OF THE BLUEBERRY PRESERVES NEXT, FOLLOWED BY A GENEROUS AMOUNT OF THE LEMON CURD, APPROXIMATELY ½ CUP. TOP WITH A GENEROUS AMOUNT OF THE BLUEBERRIES.

ADD ABOUT 1 ½ TO 2 CUPS OF THE PREPARED LEMON CHEESECAKE FILLING NEXT, SPREADING IT EVENLY TO THE EDGES.

REPEAT THIS PROCESS, FILLING THE ENTIRE TRIFLE BOWL. GARNISH THE TOP WITH MORE BLUEBERRIES & ADD DOLLOPS OF THE LEMON FILLING ON TOP, IF DESIRED. YOU CAN ALSO GARNISH WITH MINT LEAVES & LEMON SLICES, IF DESIRED.

THIS TRIFLE CAN BE ENJOYED RIGHT AWAY! JUST USE A SPOON TO SCOOP DOWN INTO THE TRIFLE & SERVE WITH WHIPPED CREAM ON THE SIDE. HOWEVER, IF YOU WANT TO MAKE THIS DESSERT AHEAD OF TIME, SIMPLY PLACE THE TRIFLE IN THE REFRIGERATOR & CHILL OVERNIGHT. IT'S GREAT FOR MAKING THE DAY BEFORE. MAKES 12 SERVINGS

NOTE: IF YOU WOULD LIKE TO MAKE YOUR OWN LEMON POUND CAKE AND/OR LEMON CURD, THE RECIPES CAN BE FOUND AT THIS LINK: [HTTPS://TATYANASEVERYDAYFOOD.COM/LEMON-BLUEBERRY-TRIFLE/](https://tatyanaeverydayfood.com/lemon-blueberry-trifle/)

HONORABLE MENTION:
ARUGULA SALAD WITH APPLES
SUZANNE PRESTON

6 TBSP EXTRA VIRGIN OLIVE OIL
6 TBSP FRESH LEMON JUICE
3 TSP HONEY
1 ½ TSP SALT
1 ½ TSP GROUND PEPPER
12 CUPS ARUGULA
SLICED RED ONION TO TASTE
LARGE FUJI APPLE, CUT INTO MATCHSTICKS
SHAVED PARMESAN CHEESE

IN A LARGE BOWL, WHISK TOGETHER OLIVE OIL, LEMON JUICE, HONEY, SALT, & PEPPER.
ADD THE ARUGULA TO THE BOWL & TOSS. ADD ONION, APPLE, & PARMESAN.
TOSS AGAIN & ENJOY!
BEST IF SERVED IMMEDIATELY. MAKES 8-10 SERVINGS.



HONORABLE MENTION:
LADY BUG CAPRESE
JADE MCKILLOP

8 GRAPE TOMATOES
16 BASIL LEAVES PLUS MORE FOR GARNISH, IF DESIRED
1 PACKAGE OF PRE-CUT MOZZARELLA CHEESE OR
1 CONTAINER MEDIUM-SIZED BOCCHINI
MOZZARELLA BALLS
4-6 LARGE PITTED BLACK OLIVES
BALSAMIC GLAZE
EXTRA VIRGIN OLIVE OIL
TOOTHPICK TO CREATE THE DOTS ON THE BACK OF
THE LADYBUG



PLACE A DOUBLE LAYER OF PAPER TOWELS ON THE COUNTER. OPEN THE PACKAGE OF PRE-CUT MOZZARELLA CHEESE & SEPARATE THE PIECES. IF YOU ARE USING THE LARGE BOCCHINI SHAPES, SLICE EACH BALL INTO THREE PIECES. PLACE THE MOZZARELLA PIECES ON THE PAPER TOWELS TO DRAIN.

RINSE THE GRAPE TOMATOES & CUT EACH ONE IN HALF. TRIM OFF A SLIVER ON THE STEM SIDE OF EACH TOMATO HALF; PLACE THE HALVES FACE DOWN ON THE PAPER TOWELS TO DRAIN.

CUT EACH OLIVE IN HALF & CUT EACH HALF IN THIRDS. DISCARD THE SQUARE MIDDLE PIECE. PLACE THE ROUNDED ENDS ON THE PAPER TOWELS. LET ALL THE PIECES DRAIN FOR AT LEAST A HALF HOUR.

WASH THE BASIL LEAVES & GENTLY PAT DRY.

ON A SERVING DISH, PLACE THE MOZZARELLA PIECES EVENLY AROUND THE PLATTER. PLACE A DAB OF BALSAMIC GLAZE & THEN A DAB OF THE EXTRA VIRGIN OLIVE OIL ON TOP OF EACH PIECE OF MOZZARELLA.

PLACE A BASIL LEAF ON TOP OF EACH PIECE OF MOZZARELLA. POSITION THE CHERRY TOMATOES ON TOP OF EACH BASIL LEAF THE WAY YOU PREFER, EITHER FACING THE TIP OF THE STEM OF THE BASIL LEAF. ADD THE CUT SIDE OF THE OLIVES TO CUT SIDE OF THE TOMATOES.

POUR SOME BALSAMIC GLAZE INTO A SMALL DISH. DIP A TOOTHPICK INTO THE GLAZE & USE IT TO CREATE DOTS ON THE BACK OF EACH TOMATO.

IF YOU LIKE, GARNISH THE PLATE WITH MORE BASIL LEAVES & SERVE. MAKES 16 PIECES

RECIPE NOTES: GRAPE TOMATOES WORK BETTER THAN CHERRY TOMATOES; THE SHAPE IS BETTER.

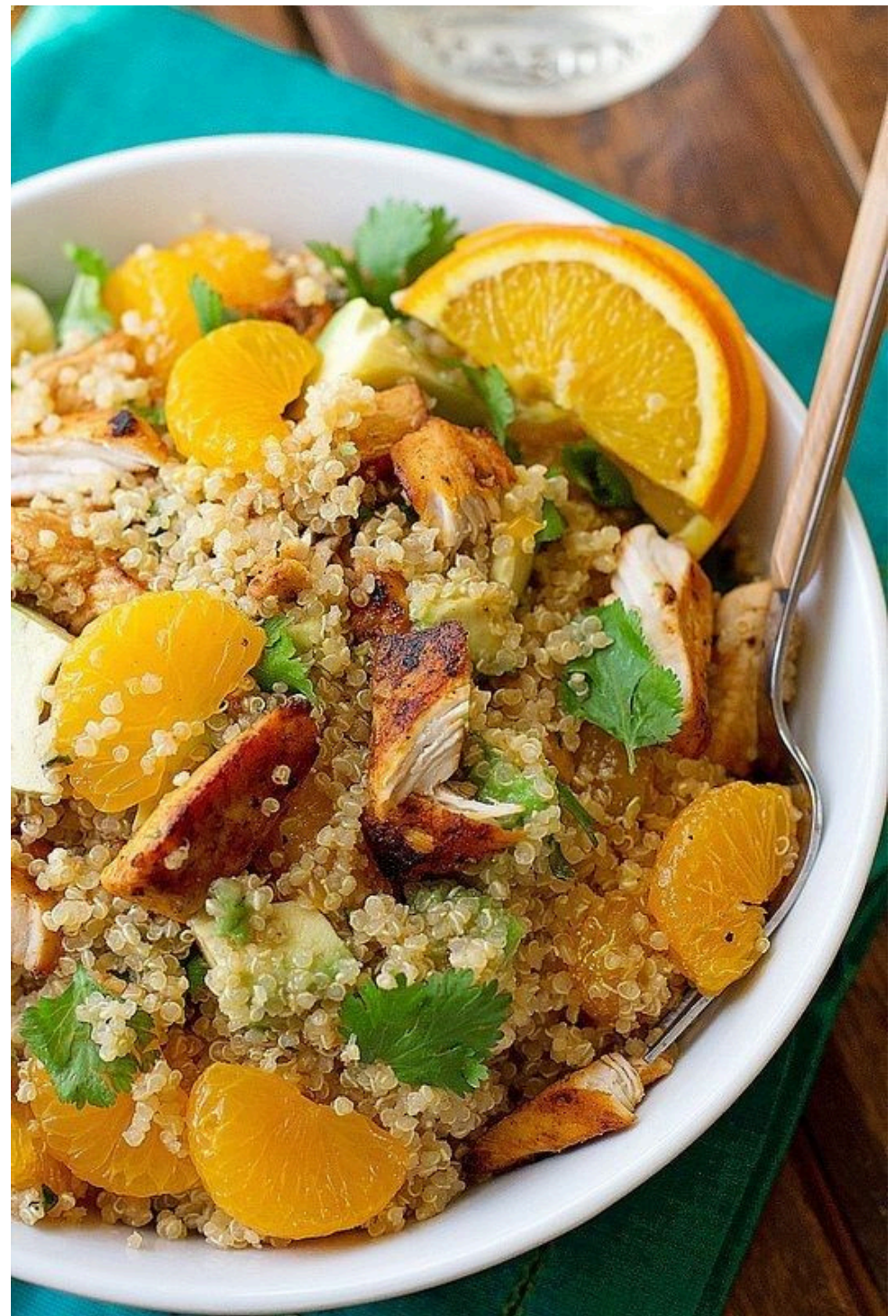
THE PRECUT MOZZARELLA IS THE PERFECT SHAPE & SIZE TO USE.
THE OLIVE OIL ON TOP OF THE MOZZARELLA MAKES THESE TASTE EVEN BETTER.
THERE ARE DIFFERENT FLAVORS OF BASIL THAT CAN BE USED IN THIS RECIPE.

HONORABLE MENTION:
CITRUS CHICKEN QUINOA SALAD WITH CHOPPED FRESH SNOW PEAS
BARBARA LAWRENCE

1 ½ CUPS COOKED QUINOA
2 TBSP EXTRA VIRGIN OLIVE OIL
1 POUND SKINLESS BONELESS CHICKEN BREASTS,
CUT INTO 1-INCH PIECES
2 CLOVES GARLIC OR ROASTED GARLIC,
FINELY CHOPPED
½ TSP SMOKED PAPRIKA
½ TSP SALT
2 LARGE ORANGES, PEELED & SEGMENTED
1 RIPE AVOCADO, SLICED OR CUBED
½ CUP FRESH SNOW PEAS OR CUCUMBERS
(OPTIONAL)

DRESSING:

¼ CUP LIME JUICE
⅓ CUP CHOPPED FRESH CILANTRO (PACKED)
1 TBSP ORANGE JUICE
1 TBSP EXTRA VIRGIN OLIVE OIL
1 TBSP HONEY
FRESH GROUND PEPPER TO TASTE



COOK QUINOA ACCORDING TO PACKAGE DIRECTIONS. TRANSFER COOKED QUINOA TO A LARGE BOWL & LET COOL.

POUR OLIVE OIL INTO A LARGE SKILLET OVER MEDIUM HEAT. ADD CHICKEN & ROASTED GARLIC, STIRRING IT ALL AROUND TO COAT WITH OIL. SPRINKLE WITH SMOKED PAPRIKA & SALT. STIR & COOK UNTIL CHICKEN IS DONE, ABOUT 8 MINUTES. ADD COOKED CHICKEN, ORANGES, & AVOCADO TO THE QUINOA. (ADD SNOW PEAS OR CUCUMBERS, IF USING.) STIR TO COMBINE. SET ASIDE.

MAKE THE DRESSING: WHISK ALL DRESSING INGREDIENTS TOGETHER. POUR OVER SALAD & TOSS TO COAT EVERYTHING EVENLY. SERVE IMMEDIATELY. LEFTOVERS KEEP WELL IN THE REFRIGERATOR FOR 4-5 DAYS.

NOTE: THIS IS A PERFECT RECIPE TO MAKE AHEAD OF TIME BECAUSE THE FLAVORS TASTE EVEN BETTER BY DAY 2. SIMPLY PREPARE, COVER TIGHTLY, & REFRIGERATE OVERNIGHT.

IF YOU DON'T CARE FOR CILANTRO, LEAVE IT OUT OR REPLACE WITH CHOPPED FRESH BASIL OR PARSLEY.

CHEESEBURGER SALAD

ALYSON DODGE

HAMBURGER:

1 POUND GROUND BEEF
1 TSP GARLIC POWDER
PINCH SALT
PINCH BLACK PEPPER

DRESSING:

½ CUP PLAIN GREEK YOGURT
1 TBSP RED WINE VINEGAR
2 TSPS MUSTARD
1 TSP KETCHUP
½ TSP PAPRIKA
1 TSP GRANULATED SUGAR, OPTIONAL

SALAD:

2 HEADS ROMAINE LETTUCE
(ABOUT 8 CUPS), CHOPPED
1 CUP SHREDDED CHEDDAR CHEESE
1 CUP GRAPE TOMATOES, HALVED
6-8 BABY DILL PICKLES, SLICED
¼ RED ONION, THINLY SLICED
1 TSP SESAME SEEDS, FOR GARNISH



IN A MEDIUM SKILLET OVER MEDIUM HEAT, ADD GROUND BEEF, GARLIC POWDER, SALT, & PEPPER. COOK, STIRRING OCCASIONALLY, UNTIL NO PINK REMAINS, 8-10 MINUTES. SET ASIDE TO COOL SLIGHTLY.

IN A MEDIUM BOWL, STIR TOGETHER YOGURT, VINEGAR, MUSTARD, KETCHUP, & PAPRIKA.

IN A LARGE BOWL, MAKE A BED OF THE LETTUCE. ADD THE CHEDDAR CHEESE, TOMATOES, PICKLES, ONION, & GROUND BEEF.

POUR DRESSING OVER SALAD & THEN TOSS. SPRINKLE WITH SESAME SEEDS FOR GARNISH.

MAKES 4 SERVINGS.

ENDORIAN ROASTED CHICKEN SALAD

CHRISTIE NELSON

GREEN CURRY DRESSING:

½ CUP MAYONNAISE
¼ CUP SOUR CREAM
¼ CUP BUTTERMILK
1 PACKET HIDDEN VALLEY RANCH
DRESSING MIX
3 TSPS GREEN CURRY PASTE

ROASTED VEGETABLES:

2 CUPS BUTTERNUT SQUASH,
CUT INTO CUBES
2 CUPS CAULIFLOWER
3 TBSP OLIVE OIL
SALT & PEPPER

SALAD:

6 CUPS SPRING MIX LETTUCE
2 CUPS KALE, CHOPPED
1 CUP TRI-COLOR QUINOA, COOKED
3 BONELESS, SKINLESS CHICKEN BREASTS,
GRILLED & SLICED
¼ CUP PEPITAS (SHELLED PUMPKIN SEEDS)



PREHEAT OVEN TO 450. IN A SMALL BOWL, MIX MAYONNAISE, SOUR CREAM, BUTTERMILK, HIDDEN VALLEY RANCH PACKET, & GREEN CURRY PASTE. CHILL FOR AT LEAST 30 MINUTES.

IN A LARGE BOWL, COMBINE BUTTERNUT SQUASH, CAULIFLOWER, OLIVE OIL, SALT & PEPPER. SPREAD OUT ON A BAKING SHEET & COOK FOR 25-30 MINUTES.

IN A LARGE BOWL, COMBINE SPRING MIX, KALE, & QUINOA. POUR ¼ CUP OF DRESSING INTO THE BOWL & MIX WELL. TOP WITH ROASTED VEGETABLES, CHICKEN, & PEPITAS. SERVE & TOP WITH ADDITIONAL DRESSING, IF DESIRED.

NOTE: THIS IS A COPYCAT RECIPE FROM DOCKING BAY 7 RESTAURANT AT GALAXY'S EDGE AT WDW.

GARDEN SALAD WITH CHICKEN

EMILY ELLIOTT

2 CHICKEN BREASTS, SLICED HORIZONTALLY
OLIVE OIL
SALT & PEPPER
GARLIC POWDER
ONION POWDER
DRIED BASIL
1 HEAD OF GREEN LEAF LETTUCE, WASHED
& TORN INTO BITE-SIZED PIECES
1 BAG OF SPINACH, WASHED
& TORN INTO BITE-SIZED PIECES
SEVERAL LARGE CARROTS, PEELED
& SHREDDED
1 CUCUMBER, PEELED & CHOPPED
GRAPE TOMATOES, CUT IN HALF
ALMOND SLIVERS
1 BAG OF FROZEN CORN
KEN'S LITE BALSAMIC VINAIGRETTE
(OR DRESSING OF CHOICE)



MOVE OVEN RACK TO THE TOP OF THE OVEN & PREHEAT OVEN TO 450. SLICE THE CHICKEN BREAST HORIZONTALLY (SO THEY ARE THIN) & PREPARE ON A SHEET PAN. COAT BOTH SIDES OF THE CHICKEN WITH OLIVE OIL, SALT, PEPPER, & GARLIC POWDER TO TASTE. SWITCH THE OVEN TO BROIL & BROIL CHICKEN ON HIGH FOR 5 MINUTES. FLIP CHICKEN OVER & BROIL ON HIGH FOR 5 MORE MINUTES. (YOU MAY NEED TO CONTINUE BROILING CHICKEN UNTIL IT REACHES 165 DEGREES.). CHOP INTO BITE-SIZED PIECES & CHILL. BE SURE TO KEEP ANY JUICE!

WASH & DRY THE LETTUCE & SPINACH. SPRINKLE GARLIC POWDER, ONION POWDER, & DRIED BASIL OVER IT TO TASTE. MICROWAVE THE CORN & CHILL. ADD IT TO THE LETTUCE. PREPARE & ADD CARROTS, CUCUMBER, & TOMATOES. TOP WITH CHICKEN & ALMOND SLIVERS; MIX EVERYTHING TOGETHER.

ADD THE DRESSING TO THE WHOLE BOWL OR INDIVIDUAL SERVINGS & TOSS.

HAVE FUN WITH DIFFERENT TOPPINGS & DRESSINGS!

CURRIED CHICKEN SALAD

DONNA SCHROEDER

4 CUPS DICED, COOKED CHICKEN
1 CAN WATER CHESTNUTS, CHOPPED
1 ½ CUPS SEEDLESS GRAPES, HALVED
1 CUP SLICED CELERY
5 OZ. SLICED, ROASTED ALMONDS

DRESSING:

1 CUP MAYONNAISE
½ TSP. CURRY POWDER
2 TBSP SOY SAUCE
2 TBSP PINEAPPLE JUICE

MIX DRESSING & ADD TO CHICKEN MIXTURE.



EGG & CHICKEN SALAD CROISSANTS SANDI STOIBER

4 HARD-BOILED EGGS
1 ROTISSERIE CHICKEN
MAYONNAISE
9 SMALL CROISSANTS
OPTIONAL: PICKLE RELISH
OR PICKLE CUBES

BOIL THE EGGS AS USUAL; CHOP. BONE THE CHICKEN; SHRED THE MEAT RATHER THAN CHOP, AS IT WILL HOLD THE MAYONNAISE BETTER. SALT & PEPPER SPARINGLY. ADD MAYONNAISE GENTLY TO DETERMINE AMOUNT NEEDED TO HOLD INGREDIENTS TOGETHER.

FILL CROISSANTS WITH THE SALAD. A TOOTHPICK WILL HOLD SIDES TOGETHER. ARRANGE ON A PRETTY PLATTER. IF POSSIBLE, ADD SOME COLOR TO THE PLATTER. ENJOY!



EASY TOMATO, CUCUMBER & RED ONION SALAD

DEBORAH GOMES

4 MEDIUM ROMA TOMATOES, CUT INTO WEDGES
1 MED. CUCUMBER, HALVED LENGTHWISE, THINLY SLICED
½ RED ONION, HALVED LENGTHWISE & THINLY SLICED
2 GARLIC CLOVES, MINCED
2 TBSP GOOD-QUALITY OLIVE OIL
2 TBSP RED WINE VINEGAR
COARSE SALT & BLACK PEPPER
2 TBSP CHOPPED FRESH PARSLEY
¼ CUP CRUMBLED FETA, FOR SERVING

IN A LARGE BOWL, COMBINE TOMATOES, CUCUMBER, ONION,
GARLIC, OLIVE OIL, VINEGAR, SALT, PEPPER, & PARSLEY.

LET STAND AT ROOM TEMPERATURE TO ALLOW FLAVORS TO MARINATE, AT LEAST 30
MINUTES & UP TO 4 HOURS.

TOSS WITH A LARGE SPOON, SPRINKLE WITH FETA & SERVE. ENJOY!
MAKES 4 SERVINGS



MARINATED CUCUMBER SALAD BETTY BRADY

2 MEDIUM ENGLISH CUCUMBERS, THINLY SLICED
½ ONION, SLICED INTO RINGS (I USED RED ONIONS.)
2 CUPS THINLY SLICED CARROTS

1 CUP VINEGAR
¼ CUP VEGETABLE OIL
¾ CUP SUGAR
1 TSP SALT
¼ TSP BLACK PEPPER

COMBINE CUCUMBERS, ONIONS, & CARROTS IN A BOWL; SET ASIDE. COMBINE VINEGAR, OIL, SUGAR, SALT & PEPPER. POUR OVER VEGETABLES & CHILL FOR 8-10 HOURS, STIRRING A FEW TIMES. DRAIN & SERVE, IN A LETTUCE-LINED BOWL, IF PREFERRED.

SERVES 6



ASIAN CUCUMBER SALAD MICHELLE CARTER

4 ENGLISH CUCUMBERS, THINLY SLICED

½ TSP SALT

2 GREEN ONIONS, FINELY SLICED

½ CUP RICE VINEGAR

1 ½ TSPS. SESAME OIL

1 TSP REDUCED-SODIUM SOY SAUCE

2 TSPS. GARLIC, MINCED

1 TBSP SUGAR

RED PEPPER FLAKES & SESAME SEEDS, FOR SERVING

THINLY SLICE THE CUCUMBERS, THEN ADD SALT & GENTLY TOSS TO COMBINE. CHILL IN THE REFRIGERATOR FOR 20 MINUTES.

COMBINE THE ONIONS, VINEGAR, SESAME OIL, SOY SAUCE, GARLIC, & SUGAR. STIR WELL, MAKING SURE THAT THE SUGAR IS COMPLETELY DISSOLVED.

DRAIN THE SALT WATER FROM THE CUCUMBERS. DO NOT RINSE THE CUCUMBERS; JUST REMOVE THE EXCESS WATER. POUR THE DRESSING OVER THE CUCUMBER SLICES, THEN TOSS TO COAT THE CUCUMBERS.

GARNISH WITH RED PEPPER FLAKES & SESAME SEEDS. SERVE IMMEDIATELY.
MAKES 8 SERVINGS.



BERRY CHEESECAKE FRUIT SALAD **SARAH LEAHY**

1 (8 OZ.) PACKAGE CREAM CHEESE, SOFTENED
1 ½ CUPS HEAVY WHIPPING CREAM
2/3 CUP SWEETENER (I USED GRANULATED MONK FRUIT.)
3 ½ CUPS FRESH STRAWBERRIES, SLICED
½ PINT BLACKBERRIES
½ PINT RASPBERRIES
1 PINT BLUEBERRIES

CREAM SOFTENED CREAM CHEESE WITH SWEETENER.
ADD HEAVY WHIPPING CREAM & WHIP 1-2 MINUTES, UNTIL FLUFFY. FOLD IN BERRIES.
REFRIGERATE AT LEAST 2 HOURS BEFORE SERVING.



PANZANELLA WITH MOZZARELLA & HERBS

BARBARA LUNGER

4 OZ. CIABATTA OR BAGUETTE, PREFERABLY STALE,
CUT INTO 1-INCH CUBES (ABOUT 3 CUPS)

6 TBSP EXTRA-VIRGIN OLIVE OIL, MORE TO TASTE

$\frac{3}{4}$ TSP KOSHER SEA SALT, MORE TO TASTE

2 POUNDS VERY RIPE TOMATOES,

PREFERABLY A MIX OF VARIETIES & COLORS

6 OZ. FRESH MOZZARELLA,

TORN OR CUT INTO BITE-SIZE PIECES

$\frac{1}{2}$ CUP THINLY SLICED RED ONION

(ABOUT HALF A SMALL ONION)

2 GARLIC CLOVES, GRATED TO A PASTE

2 TBSP RED WINE VINEGAR, MORE TO TASTE

1 TBSP CHOPPED FRESH OREGANO OR THYME

(OR A COMBINATION)

LARGE PINCH RED PEPPER FLAKES (OPTIONAL)

$\frac{1}{2}$ TSP. DIJON MUSTARD

BLACK PEPPER, TO TASTE

$\frac{1}{2}$ CUP THINLY SLICED PERSIAN OR KIRBY CUCUMBER (ABOUT 1 SMALL CUCUMBER)

$\frac{1}{2}$ CUP TORN BASIL LEAVES

$\frac{1}{4}$ CUP FLAT-LEAF PARSLEY LEAVES, ROUGHLY CHOPPED

1 TBSP CAPERS, DRAINED



HEAT OVEN TO 425. SPREAD THE BREAD CUBES ON A RIMMED BAKING SHEET & TOSS WITH 2 TABLESPOONS OIL & A PINCH OF SALT. BAKE UNTIL THEY ARE DRIED OUT & PALE GOLDEN BROWN AT THE EDGES, ABOUT 7-15 MINUTES. LET COOL ON A WIRE RACK.

CUT TOMATOES INTO BITE-SIZE PIECES & TRANSFER TO A LARGE BOWL. ADD MOZZARELLA, ONIONS, GARLIC PASTE, 1 TABLESPOON VINEGAR, OREGANO OR THYME, $\frac{1}{4}$ TSP. SALT & RED PEPPER FLAKES, IF USING. TOSS TO COAT & SET ASIDE.

IN A MEDIUM BOWL, COMBINE REMAINING 1 TABLESPOON VINEGAR, MUSTARD, $\frac{1}{4}$ TEASPOON SALT, & SOME BLACK PEPPER TO TASTE. WHILE WHISKING CONSTANTLY, SLOWLY DRIZZLE IN THE REMAINING 4 TABLESPOONS OLIVE OIL UNTIL MIXTURE IS THICKENED. STIR IN CUCUMBERS, BASIL, & PARSLEY.

ADD BREAD CUBES, CUCUMBER MIXTURE, & CAPERS TO THE TOMATOES; TOSS WELL. LET SET FOR AT LEAST 30 MINUTES & UP TO 4 HOURS BEFORE SERVING. TOSS WITH A LITTLE MORE OLIVE OIL, VINEGAR, & SALT IF NEEDED, JUST BEFORE SERVING.

STRAWBERRY-PRETZEL SALAD

BRENDA FREESE

TOPPING:

2 PACKAGES (4-SERVING SIZE EACH)
JELL-O STRAWBERRY FLAVORED GELATIN
2 CUPS BOILING WATER
2 BOXES (16 OZ. EACH) FROZEN STRAWBERRIES,
THAWED (OR FRESH STRAWBERRIES)

CRUST:

2 CUPS PRETZELS, CRUSHED
 $\frac{3}{4}$ CUP BUTTER, MELTED
3 TBSP SUGAR

FILLING:

1 CONTAINER (8 OZ.) COOL WHIP WHIP TOPPING,
THAWED
1 PACKAGE (8 OZ.) CREAM CHEESE, SOFTENED
1 CUP SUGAR



DISSOLVE GELATIN IN BOILING WATER. STIR IN STRAWBERRIES; REFRIGERATE UNTIL PARTIALLY SET, ABOUT 1 HOUR, 45 MINUTES.

HEAT OVEN TO 350. IN MEDIUM BOWL, MIX CRUST INGREDIENTS. PRESS INTO UNGREASED 13 X 9-INCH BAKING DISH. BAKE 10 MINUTES. COOL ON COOLING RACK.

IN MEDIUM BOWL, BEAT FILLING INGREDIENTS WITH ELECTRIC MIXER ON MEDIUM SPEED UNTIL SMOOTH. SPREAD OVER COOLED CRUST. COVER & REFRIGERATE UNTIL COOL & GELATIN TOPPING IN BOWL IS PARTIALLY SET.

CAREFULLY SPOON GELATIN TOPPING OVER FILLING. REFRIGERATE 4-6 HOURS OR UNTIL FIRM. TO SERVE, CUT INTO 4 ROWS BY 3 ROWS (12 SERVINGS).

STRAWBERRY BANANA SALAD **KELLY SHORE**

3 (3 OZ.) PACKAGES STRAWBERRY JELLO
1 CUP BOILING WATER
1 (10 OZ.) PACKAGE FROZEN STRAWBERRIES, THAWED & UNDRAINED
3 BANANAS, SLICED
2 CUPS SOUR CREAM, DIVIDED
½ CUP PECANS, CHOPPED (OPTIONAL)

DISSOLVE JELLO IN BOILING WATER, STIR IN FRUIT. POUR HALF OF MIXTURE INTO 8 X 8 PAN & REFRIGERATE UNTIL FIRM. KEEP REMAINING AT ROOM TEMPERATURE.

SPREAD CONGEALED JELLO WITH 1 CUP SOUR CREAM. SPOON REMAINING JELLO OVER SOUR CREAM & REFRIGERATE UNTIL FIRM. TOP WITH SOUR CREAM & SPRINKLE WITH PECANS.

SERVES 8-10



ORANGE JELLO FLUFF JULIE KUMPF

6 OZ. ORANGE GELATIN
8 OZ. CRUSHED PINEAPPLE
10 OZ. CANNED MANDARIN ORANGES, DRAINED
8 OZ. COOL WHIP
½ CUP PECANS, CHOPPED
2 CUPS BUTTERMILK

WARM THE JUICE FROM THE CRUSHED PINEAPPLE &
MANDARIN ORANGES ENOUGH TO MELT THE JELLO POWDER.
TAKE OFF THE STOVE.
MIX IN A BOWL WITH BUTTERMILK & COOL WHIP.
ADD FRUIT & NUTS. (LEAVE OUT NUTS DUE TO ALLERGIES, IF PREFERRED.)

NOTE: DOLE CRUSHED PINEAPPLE IS BEST.



TWO BONUS RECIPIES FROM A DEAR SISTER IN CHRIST...
SOME MOFFATT FAMILY FAVORITES!!!

SWEDISH RICE PUDDING SHERYL MOFFATT

INGREDIENTS

1/2 CUP DRY RICE, UNCOOKED
2 1/2 CUPS MILK
1/3 CUP SUGAR
3 EGGS, BEATEN
1 TSP. SALT
1/4 TSP. NUTMEG
1/4 TSP. CARDAMON
1/2 TSP. CINNAMON,
TO SPRINKLE ON TOP
BUTTER TO DOT ON TOP
1 ALMOND



DIRECTIONS

1. COOK RICE ACCORDING TO RICE DIRECTIONS.
2. IN A CORNING WARE DISH, MIX TOGETHER COOKED RICE, EGGS, SUGAR, MILK, SALT, NUTMEG AND CARDAMON.
3. HIDE THE ALMOND IN THE MIXTURE.
4. BAKE UNCOVERED AT 350 FOR 30 MIN.
5. DOT WITH BUTTER AND SPRINKLE CINNAMON ON TOP.
6. BAKE FOR 30 MORE MINUTES. RICE PUDDING IS DONE WHEN KNIFE INSERTED IN THE MIDDLE COMES OUT CLEAN.

SERVE HOT WITH LINGONBERRIES.

PEPPARKAKAR COOKIES

SHERYL MOFFATT

INGREDIENTS:

1 CUP BUTTER
1 1/2 CUP SUGAR
2 TBSP LIGHT KARO SYRUP
1 EGG, BEATEN
3 1/4 CUP FLOUR
3 TSP CINNAMON
2 TSP GROUND CLOVES
2 TSP GROUND GINGER
PINCH OF SALT
2 TSP BAKING SODA
1 TBSP GRATED ORANGE PEEL

DIRECTIONS:

CREAM BUTTER AND SUGAR TOGETHER.

MIX IN THE REST OF THE INGREDIENTS IN ORDER AND FORM INTO A BALL.

STORE IN REFRIGERATOR OVERNIGHT.

NEXT DAY...LET STAND AT ROOM TEMPERATURE FOR AN HOUR.

PREHEAT OVEN TO 375. GREASE COOKIE SHEETS.

ROLL OUT DOUGH THIN AND CUT INTO SHAPES, AND PLACE ON GREASED COOKIE SHEET.

SPRINKLE WITH RED, WHITE, AND/OR GREEN SUGAR, AND MULTICOLORED SPRINKLES.

BAKE FOR 5-8 MINUTES. USE A VERY THIN SPATULA.



THIS COOKBOOK IS DEDICATED IN LOVING
MEMORY OF SHERYL MOFFATT.

SHE LOVED ATTENDING OUR FAITH WOMEN'S
EVENTS, THIS SALAD SUPPER WAS THE LAST SUCH
EVENT AT WHICH WE WERE ABLE TO ENJOY
HAVING HER THERE WITH US.
WE MISS HER VERY MUCH!

