



*Women's
Salad Supper
May 5, 2023*

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In the spring of each year, the Faith Women's Salad Supper is held, and it is always a time of fun and fellowship. Not only are we treated to many wonderful salads, but we are 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 hospitality! Here are the recipes for many of the scrumptious salads which we enjoyed.















Curry Chicken Salad

by **Chrissy Mitchell**

Ingredients:

8-10 chicken breasts, boneless
4-6 stalks of celery, finely diced
1 large sweet onion, finely diced
½ cup golden raisins
1-1 ½ cups salted cashew pieces
1 cup mayo (Dukes or Hellmann's)
¼ cup mango chutney
1-2 tsp soy sauce
3 Tbsp yellow curry powder
¼ cup chopped cilantro
1-2 lemons or limes for juice.
Salt and pepper to taste



Directions:

Day before serving: Preheat oven to 350. Season chicken generously with salt and pepper. Cook in a foil pouch at 350 degrees until done (60-75 minutes). Cool chicken in refrigerator. Prepare chicken by chopping or shredding. Drizzle with juice of 2 lemons or limes (this helps salad keep longer). Add chopped celery, onion, raisins, cashews, and cilantro.

Make dressing by mixing: mayo, soy sauce, mango chutney, curry powder together.

Stir dressing into chicken mixture and serve cold.

- I think chopping celery and onion into a fine dice is important, big chunks taste weird and don't mix well.
- Freshly diced pineapple, cut grapes, or diced apple makes a good substitution for raisins (or craisins) for those who just don't like them.
- If you can't find mango chutney, apricot preserves will do just fine.
- Don't forget to season chicken before baking and let it cool before chopping.

The lemon or lime juice is important for taste and safe keeping.



Mixed Berry Cheesecake Fluff Salad

by Kyra Nelson



Ingredients:

- 4 oz. cream cheese softened
- 1 cup powdered sugar, sifted
- ½ cup sour cream
- ½ teaspoon lemon juice
- 8 oz whipped topping
- 6 cups mixed berries

Note: Recipe was doubled for salad supper.

Preparation:

- In mixer, beat cream cheese, powdered sugar, sour cream and lemon juice together until smooth and creamy.
- Gently fold in whipped topping and mixed berries. Store in refrigerator.



Roasted Sweet Potato Salad *w/ Honey Lemon Dressing* by Teresa Isastia

Salad:

1 bag Spring Mix Salad w/
arugula & 2-3 handfuls of
chopped romaine

½ cup roasted candied pecans
3-5 oz. lean bacon, chopped
2 oz. goat cheese or Danish feta

Honey Lemon Dressing:

1 tbs. honey
2 tbsp. lemon juice, fresh
2 tbsp. extra virgin olive oil
½ tsp. Dijon mustard
Salt & pepper, to taste

2 medium sweet potatoes,
Peeled w/ 1 ½ tbsp. olive oil



Instructions:

Preheat oven to 430 degrees. Cut sweet potatoes into 3/5-inch slices. Cut the larger rounds in half (into semi-circles). Place in a bowl, drizzle with oil and sprinkle with salt & pepper. Toss well to coat. Pour onto baking tray. Roast in oven for 20 minutes, then flip and roast for 10 more minutes or until golden brown.

Meanwhile, place dressing ingredients in a jar, stir together then shake well.

Cook bacon until desired crispness.

To assemble, place everything in a bowl, reserving some bacon, pecans and cheese for garnish. Drizzle with most of the dressing, then toss gently.

Garnish with remaining bacon, pecans and cheese. Drizzle with remaining dressing and serve.



Autumn Chopped Salad

by Barbara Lunger

Ingredients:

- 6 to 8 cups chopped romaine lettuce
- 2 medium pears, chopped
- 1 cup dried cranberries
- 1 cup chopped pecans
- 8 slices thick-cut bacon, crisp-cooked and crumbled
- 4 to 6 oz. feta cheese, crumbled



Poppy seed salad dressing (I like T. Marzetti.)
Balsamic Vinaigrette (I like Newman's Own Light.)

Instructions:

On a large platter, combine the lettuce, pears, cranberries, pecans, bacon, and feta cheese.

Drizzle generously with poppy seed dressing, followed by some of the balsamic vinaigrette. (Estimated about one cup of dressing, 70% poppy seed and 30% balsamic vinaigrette). If you prefer your salad to have more dressing, feel free to experiment with the combination.



Summer Kale Salad

by Michelle Carter

Ingredients:

- 16 oz kale (or large bunch)
remove stems and chop
- 1 cup dried cranberries
- 1 cup candied walnuts
(or other candied nuts)
- 2 oranges, peeled,
and sectioned
- 1/2 cup shredded carrot
- 1/2 cup goat cheese
crumbled (can substitute
other cheese if desired)

Dressing:

- 1 cup extra virgin olive oil
- 1/2 cup fresh orange juice
- 1/2 cup white balsamic vinegar
- 1 clove garlic, minced
- 1 tsp salt
- 1 tsp pepper
- 1 tbsp dijon mustard

Massage the kale with half the dressing. Top with cranberries, nuts, oranges, carrots and cheese. Refrigerate for several hours. Drizzle with more dressing as needed and serve.



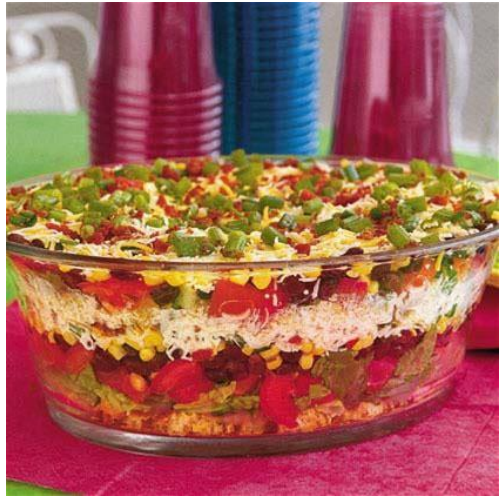


Southwestern Cornbread Salad

by Betty Brady

Ingredients:

- 1 package Mexican cornbread mix (If you can't find this, just add a small can of drained chopped green chilies to the batter of regular mix.)
- 1 envelope Ranch salad dressing mix
- 1 small head Romaine, torn or shredded
- 1 15-oz. can black beans, rinsed and drained
- 1 can Mexicorn, drained
- 2 large tomatoes, chopped
- 1 8-oz. package shredded Mexican four-cheese blend
- 2-4 chopped green onions, according to taste
- Optional: cooked and crumbled bacon, to taste



Prepare cornbread according to package directions; cool and crumble. Set aside

Prepare salad dressing according to package directions and chill until thickened.

Layer a large bowl with half each of the cornbread, lettuce, beans, corn, tomatoes, cheese, and green onions. Spoon half of dressing evenly over the top. Repeat layers with the other half of the ingredients and dressing. Cover and chill for at least two hours.

Note: I made this without the bacon so that it was vegetarian and had the bacon on the side to add, if desired. If you want to include the bacon, you can add some to each layer as you put the salad together.
Serves 10-12

Egg & Chicken Salad Croissants

by Sandi Stoiber

Ingredients:

4 eggs

1 rotisserie chicken

mayonnaise

9 small croissants

Optional: pickle relish or pickle cubes

Boil the eggs as usual; chop

Bone the chicken. Shred meat rather than chop
as it will hold the mayo better.

Salt & pepper sparingly.

Add mayo 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!



Mozzarella Pasta Salad

by Lesa Lubitsky

For the pasta:

- 8 ounces bowtie pasta
- Salt, to taste
- 3 cups spinach, roughly chopped
- 1 pint grape tomatoes, halved
- 8 ounces mozzarella, diced

Parmesan balsamic vinaigrette:

- 1/3 cup olive oil
- 3 tablespoons balsamic vinegar
- 2 tablespoons mayonnaise
- 2 tablespoon parmesan grated
- 1/2 tablespoon Dijon mustard
- 1 clove garlic, minced
- 1/2 teaspoon dried basil
- 1/4 teaspoon salt

Freshly cracked pepper-to taste

Cook pasta and drain in a colander. Rinse under cool water. Set it aside while preparing the rest of the salad.

Add the pasta to a bowl with the mozzarella and the vegetables. Ensure it is mostly cooled so as not to melt the cheese or wilt the spinach.

Prepare the salad dressing by blending all of the ingredients. Pour the salad dressing over the bowl with the pasta, cheese, and vegetables.

Toss to coat.

Serve immediately or store in the refrigerator.

Some possible YUMMY additions: kalamata olives, grilled shrimp, or avocado



Strawberry Bacon Salad

by **Barbara Lawrence**

Salad ingredients:

8 cups chopped romaine
1 pound strawberries, sliced
5-6 slices bacon, cook & chop
2/3 cup crumbled blue cheese
2/3 cup chopped pecans

Honey Balsamic Vinaigrette:

¼ cup extra virgin olive oil
2 Tablespoons balsamic
vinegar
2 Tablespoons honey
1 teaspoon Dijon mustard
Salt & freshly ground black pepper, to taste



Make the vinaigrette first by whisking all of the vinaigrette ingredients together. Taste, then add salt and pepper as needed. You can make the dressing ahead of time and keep it in the refrigerator until ready to use. It's great up to two weeks when stored in the refrigerator.

If your bacon is not already cooked, cook it according to directions. Cool until ready to handle, then chop it up.

In a large bowl, toss all of the salad ingredients together, then mix in the vinaigrette. You may not need all of the dressing – use as much or as little as you prefer.

Plate and serve. Cover and store leftovers in the refrigerator for up to two days.

- Instead of romaine, it is wonderful w/ spinach/mixed field greens
- Instead of blue cheese, try feta or goat cheese.
- If you have time, toast the pecans for added flavor. Preheat oven to 300 degrees. Line a large baking sheet with parchment paper or a silicone baking mat. Spread pecans on top and toast for 7-8 minutes. Cool before adding to salad. Feel free to substitute toasted walnuts or sliced almonds.

Picnic-Ready Rice Salad with Kale, Figs, and Almonds

by Anna Maria Eades

1 cup short-grain brown rice (may substitute quinoa, white rice, wild rice, or pasta)
4 Tablespoons The Olive Press Limonato Olive Oil, divided
4 cups coarsely chopped kale (from 1 small bunch)
½ cup chopped almonds
½ cup chopped figs
2 Tablespoons The Olive Press White Balsamic Vinegar
Sea salt and black pepper, to taste
½ to 1 cup crumbled feta cheese, to taste, for garnish

Bring a medium pot of water to a boil over high heat. Add rice (or other substituted grain) and reduce to a simmer. Cook, partially covered, until rice is done but not terribly soft, about 30 to 45 minutes (If the grains are cooked too well-done, they will get mushy and fall apart when you toss this later.) Drain well and set aside in a large mixing bowl.



Heat 1 tablespoon of the olive oil in a large skillet over medium heat. Add kale and cook until bright green and softened, stirring occasionally, about 5 minutes. Remove from heat.

Add reserved kale, almonds, figs, vinegar, and the remaining 3 tablespoons olive oil to the rice; toss well to combine. Season to taste with salt and pepper.

Serve warm or refrigerate to enjoy chilled later. Just before serving, top with crumbled feta cheese and mix gently.

Makes about 4 servings

Tuna Noodle Salad

by Kelly Shore

One box large elbow macaroni, cooked and drained
One large can tuna fish (white albacore), drained
5 hard boiled eggs, diced
One diced red onion, small
One small bag frozen peas, thawed
Sweet relish and Mayo to desired taste
Salt and pepper as desired also!



Pea Salad

by **Christie Nelson**

1-pound bag frozen peas,
cooked according to directions
Chopped onion & celery, to taste
Add 1 hard-boiled egg, chopped
(Slice another hard-boiled egg to put on top.)
Add salt & pepper, to taste
Add mayonnaise
(I use Kraft and just guess at the amount.)



Lentil Salad with Goat Cheese and Sundried Tomatoes

by Alyson Dodge

Ingredients (4 servings):

1 cup lentils
1 ½ tablespoons olive oil
2 tablespoons sundried tomatoes in oil
½ teaspoon salt
¼ teaspoon oregano
½ lemon, juiced
2 oz. goat cheese, crumbled + any additional for garnish
½ cup sliced black olives
1 - 1 ½ cup baby kale or spinach
black pepper -- a few good cracks, or about ¼ teaspoon



Instructions:

Cook lentils in a large saucepan of well salted water (just like you would pasta) for 15-20 minutes, or until the lentils are cooked through but not soft.

Drain the lentils and then return to the pan. Toss the lentils with olive oil through black pepper.

Note: if you'd like the spinach not as wilted, wait to add the spinach at the end or let the rest of the lentil mixture cool a few minutes before tossing it in.

Garnish the salad with extra goat cheese (if using) and serve.

Sesame Chicken Pasta Salad

by Caitlin Kenyon

- 1 box whole wheat rotini or 1 bag egg noodles
- 2 tbsp. sesame seeds
- 1/2 cup EVOO
- 1/3 cup soy sauce
- 2 tbs. honey
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/3 cup white wine vinegar.
- Approximately 3 cups chopped chicken
(I do 2 breasts and shred them.)
- A few huge handfuls of torn spinach (or arugula)

Cook pasta in a large pot of boiling salted water until barely tender. Drain and rinse.

In a small frying pan, combine sesame seeds and 1/4 cup of the EVOO.



Cook over medium. Watch closely; they burn fast!

Combine sesame seeds, remaining 1/4 cup EVOO, soy sauce, vinegar, honey, salt & pepper. Stir well to combine. Pour over the cooked pasta.

Add chicken and toss.

Add spinach (or arugula). Toss gently until combined.

Cover and chill (or just let it set on the counter). It gets better the longer it sets. Serves 4-6

"Jennifer Aniston Inspired Salad"

by Christina Na

Kale
Couscous
Cucumbers
Red onion
Garbanzo Beans/Chickpeas
Pistachios (chopped)
Parmesan
Olive Oil
Lemon Juice

(Measurements are up to preference :)



Crab Pasta Salad

by **Nancy Shields**

- 1 package imitation crab
- 1 box spiral tricolored veggie pasta
- 1 cup Hellman's mayonnaise
(you have to use this brand.)
- 1 cup frozen peas

Cook pasta, shred crab meat, and mix all ingredients.



Homemade Potato Salad

by Nicole Shields

3 to 3 ½ pounds potatoes (about 10 medium)
6 hard-boiled large eggs
1 medium onion, finely chopped
½ cup mayonnaise
½ cup evaporated milk
3 tablespoons white vinegar
2 tablespoons prepared mustard
¼ cup sugar
1 teaspoon salt
¼ teaspoon pepper
Additional hard-boiled eggs, sliced
Paprika



In a large kettle, cook potatoes in boiling salted water until tender. Drain and cool. Peel potatoes; cut into chunks. Separate egg yolks from whites. Set aside. Chop whites and add to potatoes with onions.

In a small bowl, mash yolks. Stir in mayonnaise, milk, vinegar, mustard, sugar, salt and pepper. Pour over potatoes; toss well.

Adjust seasonings if necessary. Spoon into a serving bowl. Garnish with egg slices and paprika. Chill until serving.

Ranch Chicken Salad

by Lucia Shields



1 can (20 oz.) pineapple chunks, drained; reserve juice
½ cup mayonnaise
1 cup sliced celery
2 cups cooked, cubed chicken
1 packet (1 oz.) Hidden Valley Original Ranch
Seasoning Salad Dressing & Recipe Mix Packet

In a large bowl, combine chicken, celery, and pineapple chunks; set aside.

In a small bowl, mix the dressing mix with mayonnaise and ¼ cup of the reserved pineapple juice, until well blended. Pour dressing on the chicken mixture and toss well to coat. Chill covered at least one hour before serving.

Serves 4-6

Pistachio (Watergate) Salad

by Alexandra Peterson

- 2 (3.4 oz.) pistachio Jell-O pudding mix boxes
- 1 (20 oz.) can crushed pineapple
- 1 cup mini marshmallows
- 8 oz. Cool Whip

Combine pistachio pudding, crushed pineapple, and marshmallows in a large bowl.

Fold in Cool Whip.

Chill at least one hour, until ready to serve.



Spinach Salad

by Polly Smith

Ingredients:

Spinach
Apple
Feta
Craisins
Bacon bits
Pumpkin seeds
Blueberries
Poppy Seed
Dressing



Chop spinach

Add cut up apple, feta cheese, Craisins, bacon bits, lightly salted roasted pumpkin seeds, fresh blueberries, and poppy seed dressing (to taste).

Mix well.

My Kid's Favorite
Avocado Caesar Salad
by Kate Walker



1. Assemble Fresh Express
"AVOCADO CAESAR CHOPPED SALAD" KIT
2. Cut up one avocado into 2cm chunks and top
3. Enjoy!

Artichoke Dip

by Lori Taylor

- 1 Can Artichoke Hearts (drained)
- 1 Cup Parmesan Cheese
- 1 Cup Mayo

Mix above ingredients together. Pour into a shallow baking dish. Sprinkle paprika on top. Bake at 325* for 20 minutes.



Kissarney Cake

by Julie Kumpf

For Cake:

- 1 box of white cake mix
- 1 c. ginger ale
- 1 cup oil
- 3 eggs
- 1 box Pistachio Pudding mix

For Frosting:

- 1 ¼ cups milk
- 1 box Pistachio Pudding mix
- 1 large or 2 small tubs Cool Whip



Mix first 5 ingredients and beat until smooth.

Add ½ cup chopped nuts.

Pour into greased and floured tube/Bundt pan or
9x13 pan

Bake at 350 degrees for 30-40 minutes.

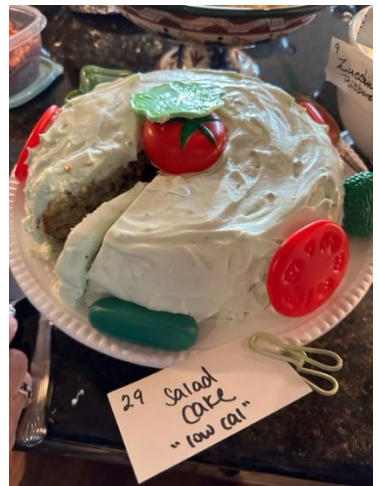
Frosting:

Add pudding mix to milk,
then add Cool Whip.

Beat with mixer until smooth. If
this is put in the refrigerator while
cake is cooling, it gets thicker
and easier to spread.

Spread frosting on cool cake.

Sprinkle with extra nuts or colored
sprinkles.



*Thank you, Kelly, for sharing your
beautiful home, and Thank you Jesus for the
beautiful sunset!!*



