

# SALADS



**BACON - CAULIFLOWER SALAD**  
**MARY ANN HOGAN**

1 Head Iceberg Lettuce, torn in small pieces      Small Red Onion, Chopped  
1 Pound Bacon, fried and broken into small pieces      1 Head Cauliflower, break into florets  
1/2 Cup Sugar      1/2 Cup Grated Parmesan Cheese  
16 ounces Mayonnaise

Layer lettuce, red onion, cauliflower and bacon in a large salad bowl. In a separate bowl combine the sugar, cheese and mayonnaise. Spread on top of the layered salad. Mix to serve.

Aunt Nancy often requests this...it is one of her favorites!

**BETTY SALAD  
ALL OF TOLEDO**

Dressing

1 Cup Olive Oil	3/4 Cups White Sugar
1/2 Cup Ketchup	1/4 Cup Balsamic Vinegar
1 Tablespoon Worcestershire Sauce	1 Medium Onion, diced

Salad

Fresh Spinach, cleaned, shredded	12 Slices Bacon, browned and crumbled
4 Hard-Boiled Eggs, chopped	1 Can Bean Sprouts, drained [or fresh]
1 Can Sliced Water Chestnuts, drained	

Blend in a blender the oil, sugar, ketchup, vinegar and Worcestershire sauce. Once mixed, pour into a bowl and add the onion. In a large bowl, put in the spinach, bean sprouts and water chestnuts. Toss with the dressing. Top with the chopped egg and then the bacon.

This salad is a huge Toledo favorite. Betty Timko was a restaurateur who made this famous. We no longer have to make the dressing, as it is now bottled and sold locally. For those of you not close enough to buy it or have me bring it to you, this will have to suffice.

## **BLUE CHEESE - BELL PEPPER SALAD**

1 Red Pepper, diced

1 Yellow Pepper, diced

1 Cup Grape Cherry Tomatoes, halved

1/2 Cup Blue Cheese, crumbled

1/2 Cup Italian Salad Dressing

Remember when cutting the peppers remove all the heavy membrane inside them. Combine the vegetables and cheese in a serving bowl. Pour dressing over it and toss. Cover and refrigerate 30 minutes before serving.

I don't know where this comes from. It sounds good!

**BLUE CHEESE COLESLAW**  
**MARTHA BRANION**

6 Cups Cabbage [about 1/2 large head]	1 and 1/2 Cups Celery, sliced diagonally
1 Cup Radishes, sliced thin	1/2 Cup Green Pepper, chopped
1/4 Cup Parsley, minced	3 Green Onions with Tops, sliced
1 Cup Sour Cream	1/2 Cup Mayonnaise
3 Tablespoons Wine Vinegar	1 Tablespoon Sugar
1/2 Teaspoon Salt	1/2 Teaspoon Ground White Pepper
2 Ounces Blue Cheese, crumbled	Cherry tomatoes, to garnish

Cut cabbage in thin slices or use a processor with the slice blade. Put all the vegetables in a large bowl. Blend sour cream, mayonnaise, wine vinegar, sugar, salt and pepper. Toss dressing with vegetables and blue cheese. Blend at least 3 to 4 hours to blend flavors. Garnish with cherry tomatoes before serving.

Aunt Martha found this recipe in the Chicago Tribune and we have certainly adopted it as our own! It is a great addition to a picnic type dinner or to a cold buffet. Aunt Nancy always pulls some of the coleslaw out for Uncle Tom before adding the blue cheese!

**CAESAR SALAD**  
**LAURA LEUSCH**

Dressing

1 Cup Good Olive Oil	2 to 3 Cloves Garlic, crushed
1/4 Teaspoon Cayenne Pepper	2 to 4 Dashes Tabasco Sauce
2 or 3 Anchovies	Egg Substitute Equal to 1 Egg

Salad

1 Head Romaine, cleaned, torn apart	Croutons
3/4 Cup Parmesan Cheese, freshly grated	Juice of 1 Lemon

Combine the dressing ingredients and let sit for at least 8 hours. Crisp the cleaned romaine at least 2 hours in the refrigerator. Use a large wood bowl, if possible. Rub the bowl with the anchovies and some of the garlic from the dressing. Add the romaine and toss well with the dressing. All the leaves should be well coated. Add the egg substitute and toss thoroughly. Add the cheese until all the leaves show cheese. Add the croutons and lemon juice and additional anchovies [if desired] and toss a final time. Sprinkle a little more cheese on top.

As you know, I have made this salad forever. The recipe came from "A Treasury of Great Recipes" by Vincent and Mary Price. Yes, Vincent Price the old actor. The book was published in 1965 and Papa and Gramie received an autographed copy. Until the egg scare came it was made with an egg boiled for 1 minute. Time changes things. Gramie always loved the lemon taste. I often leave it out.

**CHERRY SALAD SUPREME**  
**LOIS ALLEN**

3 Ounce Package Raspberry Jello

21 Ounce Can Cherry Pie Filling

3 Ounce Package Lemon Jello

8 3/4 Ounce Can Crushed Pineapple

3 Ounces Cream Cheese

1/3 Cup Mayonnaise

1/2 Cup Whipping Cream

1 Cup Tiny Marshmallows

Dissolve Raspberry jello with 1 cup boiling water. Stir in the pie filling. Turn into a 9 x 9 x 2 baking dish. Dissolve lemon jello with 1 cup boiling water. Beat together the cream cheese and mayonnaise. Gradually add the lemon jello. Stir in the un-drained pineapple. Whip the whipping cream. Fold into the lemon mixture. Fold the marshmallows into this. Spread on the cherry layer. Chill until set.

I am not a big fan of these elaborate jello salads. I love jello and make the sugar free kind all the time. A tip from Aunt Nancy.. always add a 1/2 package of unflavored gelatin to a small box of jello for a much firmer end product. Back to this salad. It does make a good choice for a potluck dinner or lunch. There are people who love them! Serves 12.

## COUNTRY SALAD WITH GOAT CHEESE AND WALNUTS

1/4 Cup White Wine Vinegar

Salt, to taste

Freshly Ground Pepper, to taste

8 ounces Fresh Goat Cheese, crumbled

16 Cups Assorted Baby Mixed Greens

1 Cup Walnut Pieces

3/4 Cup Plus 1 Teaspoon Walnut Oil

Place Vinegar in a small bowl. Gradually whisk in 3/4 cup of oil. Season with salt and pepper. Can be prepared 1 day ahead. Let stand at room temperature. Wash your greens and drain well. Pat dry with paper towels. Crisp in the refrigerator for at least 2 hours. To crisp, wrap your dry greens in paper towels and refrigerate. Preheat oven to 400 degrees. Place nuts on a small cookie sheet. Drizzel the remaining teaspoon of oil over the nuts and toss to coat. Bake until toasted, about 12 minutes. Place greens, walnuts and cheese in a large bowl. Whisk dressing to blend. Add to salad and toss to coat. Serve immediately. Serves 8.

**CREME de MENTHE FROZEN SALAD**  
**LOIS ALLEN**

2 and 1/2 Cups Miniature Marshmallows	1/2 Cup Creme de Menthe
15 Ounce Can Crushed Pineapple	4 to 5 drops Green Food Coloring
2 Egg Whites	2 Tablespoons Sugar
9 Ounces Cool Whip, defrosted	1 Can Fruit Cocktail, drained

Drain the pineapples and reserve the juice. Melt the marshmallows in the pineapple juice. Add the creme de menthe and chill until it is like jelly. Beat the egg whites until soft peaks are formed. Add sugar and beat until stiff. Fold the egg whites and cool whip into the pineapple mixture. Add the fruit. Put in mold and freeze until firm.

Watch who you serve this to. It is not suitable for children or alcoholics. You don't cook the alcohol out. If you take it to a potluck put a sign with the name on it! Un-mold to serve. Serves 12.

**FRUITED CHEESE SALAD**  
**LOIS ALLEN**

3 Cups Cream-Style Cottage Cheese                      1 Quart Cool Whip, defrosted  
2 Three Ounce Packages Orange-Pineapple Jello      13 and 1/2 Ounce Can Pineapple Tidbits, drained  
11 Ounce Can Mandarin Orange Sections, drained    Endive

In mixer, blend cottage cheese and cool whip. Stir in dry jello. Fold in fruit. Press into 7 or 8 cup mold. Chill several hours or overnight. Un-mold onto serving platter. Garnish with endive. Serves 12.

Since this is a Lois recipe you can trust that it will taste good. Not being a fan of cottage cheese or fruited salads, I have never eaten this. Lois did bring it to the house occasionally.

**GREEN BEAN SALAD WITH PIMENTO**  
**NANCY QUINN**

1 Can French Green Beans

1 Small Bottle Italian Salad Dressing

1 Small Bottle Red French Salad Dressing

Onion Salt, to taste

Pimento, diced

The night before you want to serve the salad, drain the green beans and put in a bowl. Cover with half Italian dressing and half red French to cover the beans. Season with the onion salt, enough that you taste the onion, but not too much to be overly salty. The next day, before serving, drain the beans. Add the diced pimento, enough so you see it in the salad. Serve very cold!

This was an original recipe from Gramie. Aunt Nancy has changed it a bit. Gramie never drained the dressings and usually made it the day she served it. She also used chopped green onions instead of onion salt. The longer marinating time and draining the dressing greatly improves the flavor. People rave about this salad!

**MANDARIN ORANGE SALAD**  
**DOROTHY LEUSCH**

1 Pound Fresh Spinach, cleaned and shredded      1 Red Onion, sliced thinly  
1 Can Large Mandarin Oranges, drained      6 Hard-Boiled Eggs, chopped

DRESSING

3/4 Cup Olive Oil      1 Teaspoon Dry Mustard  
1/8 Cup White Vinegar      1 Teaspoon Celery Salt  
1/4 Cup Sugar      1 Teaspoon Onion, grated  
1 Teaspoon Salt      1 Teaspoon Sweet Paprika  
1 Clove Garlic, diced, soaked in the oil for 2 hours

Combine all ingredients for the dressing at least 2 hours prior to serving. Arrange spinach on individual plates. On top of greens arrange onion slices, egg and Mandarin Oranges. Pour dressing over all and serve.

This is Gramie's version of this salad. Aunt Lucy has a slightly different one. You choose which one you like better.

**MANDARIN ORANGE SALAD**  
**LUCY LEUSCH**

Bibb or Boston Lettuce	1 Red Onion, sliced thinly
1 Can large Mandarin Oranges, sliced	1 Hard-Boiled Egg, sliced
<u>DRESSING</u>	
3/4 Cup Salad Oil	1 Teaspoon Dry Mustard
1/8 Cup White Vinegar	1 Teaspoon Celery Salt
1/4 Cup Sugar	1 Teaspoon Onion., diced
1 Teaspoon Salt	1 Teaspoon Sweet Paprika
1 Clove Garlic, pressed	

Combine all ingredients for the dressing at least 2 hours prior to serving. Arrange lettuce on individual plates. On top of greens arrange onion slices, egg and Mandarin Oranges. Pour dressing over all and serve.

I don't know why Aunt Lucy had this slightly different version of Gramie's salad. You choose which one you like better.

**MARTHA'S SALAD**  
**MARTHA BRANION**

1 Bag Baby Spinach

1 Small Avocado, thinly sliced

1/2 Medium Red Onion, thinly sliced

4 Ounces Feta Cheese, crumbled

1/2 Cup Walnuts, coarsely chopped

Clean the spinach and crisp in the refrigerator for a few hours. Put the spinach on individual plates. Arrange the avocado, onions and walnuts on it. Top with the feta cheese. Pour the dressing over each salad. Oh, where's the dressing? Aunt Martha refuses to give it out. If you want to make her special salad she has to make the dressing. She is quite willing to make you a batch. Plan on making this salad shortly after a visit home!

**MUSHROOM AND SHRIMP SALAD**  
**DOROTHY LEUSCH**

1 Pound White mushrooms, sliced thin	8 Ounces Small Shrimp, cleaned and boiled
1 Cup Walnut Oil	1/2 Cup Red Wine Vinegar
2 Cloves Garlic, crushed	Salt, to taste
Pepper, to taste	1/2 Teaspoon Dill Weed
Boston Lettuce	

Mix together the walnut oil, vinegar, garlic, salt, pepper and dill weed. Marinate the mushrooms in the dressing for 2 hours. Cut the shrimp in 2 or 3 pieces. Add the shrimp and marinate for 1 hour. Serve on Boston lettuce. Serves 8.

This was one of Gramie's company salads.

## PEAR SALAD WITH MIXED GREENS AND WALNUTS

### Dressing

1 Medium Shallot	1 and 1/2 Tablespoons Walnut Oil
1/2 Cup Extra Virgin Olive Oil	1 and 1/2 Tablespoons Red Wine Vinegar
1 Tablespoon Dijon Mustard	1/2 Teaspoon Sugar
1/4 Teaspoon Salt	Freshly Ground Black Pepper

### Salad

1 Tablespoon Walnut Oil	1/2 Cup Walnut Pieces
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1 Large Bartlett or Comice Pear, firm but ripe, unpeeled, halved lengthwise and cored  
10 Cups Mixed Greens [use a mixture of greens such as watercress, arugula, endive, boston and or leaf lettuce...bitter greens will offset the pear's sweetness so try to use at least one]

### Method to make dressing

In a processor, using the steel knife, with the machine running, drop the shallot through the feed tube and mince. Add both oils, vinegar, mustard, sugar, salt and pepper. Mix for 10 seconds. Can be prepared up to 3 days ahead. Cover and chill. Bring to room temperature before serving.

### Method to prepare salad

Heat walnut oil in heavy, medium-size skillet over medium heat. Add the walnuts and cook until light brown, stirring frequently. This will take about 4 minutes. Transfer to a paper towel and cool. Cut each halved pear into half lengthwise again. Slice each into lengthwise slices about 1/4 inch thick. Put the pear slices into a shallow bowl and pour the dressing over them. You can do this up to 2 hours ahead, cover and chill. Combine green in a large salad bowl. Remove pears from the dressing with a slotted spoon. Add dressing to the greens and toss gently. Adjust seasoning. Divide greens among individual plates. Arrange 3 or 4 pear slices atop each, overlapping slightly. Sprinkle with the walnuts. Serves 4.

**RED ONION AND ORANGE SALAD WITH POPPY SEED DRESSING**  
**DOROTHY LEUSCH**

3/4 Cup White Sugar

1 Teaspoon Dry Mustard

1 Teaspoon Salt

1 and 1/8 Tablespoon Onion Juice

1 Cup Olive Oil

1 and 1/2 Tablespoons Poppy Seeds

Mixed Greens

1 Red Onion, sliced in thin circles

3 Oranges, peeled, skinned and sliced in thin circles

Clean your greens and refrigerate for about 2 hours to crisp. Combine the sugar, mustard, salt, onion juice, olive oil, and poppy seeds. Whisk well. May be made ahead of time. Cover and refrigerate. Bring to room temperature before serving. On individual salad plates arrange your greens. Top with the orange slices, overlapping them a little. Top with a few red onion slices. Drizzle dressing over each plate.

This was another company or special occasion salad. I always enjoyed it. For the life of me, I can't figure out what 1/8 of a tablespoon is! Good luck.

**SPINACH SALAD WITH MILWAUKEE BACON DRESSING**  
**LAURA LEUSCH**

1 Pound Fresh Spinach, cleaned, shredded	4 Slices Bacon, diced
1 Medium Onion, finely minced	1/4 Cup Sugar
1/2 Teaspoon Salt	Freshly Ground Black Pepper
1/3 Cup Cider Vinegar	1 Hard-Boiled Egg, sliced

Brown bacon to almost crisp. Remove from pan and drain on paper towels. Add onion and cook until transparent. Add the sugar, salt, pepper and vinegar to the pan. Bring to a boiling point. Pour hot over the spinach. Toss to coat leaves. Sprinkle bacon on top. Decorate top with egg slices.

Serve this with Karl Ratzsch's Duck and Red Cabbage. You'll find those recipes here also. I have made all of these dishes!

**TACO SALAD**  
**MARTHA BRANION**

1 Pound Lean Ground Beef, browned, drained	1 Can Refried Beans
1 Package Taco Seasoning Mix	1 Jar Taco Sauce
2 Small Heads of Lettuce, torn up	1/2 Cup Black Olives, diced
1/2 Cup Onion, chopped	1 Large Tomato, diced
1 Ripe Avocado, diced	1 Cup Cheddar Cheese, shredded
1 Cup Broken Taco Chips	

Add the taco seasoning to the browned meat and prepare as directed. Add the beans and 3/4 of a cup of taco sauce. In a large serving bowl, put in half the lettuce. Top with the bean and beef mixture. Add the remaining lettuce. Layer the olives, onion, tomato, avocado, cheese and chips. Serve with taco sauce to be used for dressing.

**WALDORF SALAD**  
**FRIEDA HILL**

1 1/2 Cups Apple, cubed

1 Cup Celery, finely chopped

1/2 Cup Mayonnaise or Miracle Whip

1/4 Cup Raisons

1/4 Cup Walnuts, chopped

1/2 Teaspoon Lemon Juice

Mix the apples with the mayonnaise or salad dressing and the lemon juice. Add the celery and toss well. Add the raisons and walnuts and fold together. Serves 6.

When I was a kid I hated anything with mayonnaise or salad dressing. Gigi's Waldorf salad was an exception. I did try to get as little dressing as possible and for a while they even took mine out before adding the dressing. It is a wonderful taste from the past!