

MARINATED TOMATO AND CUCUMBER SALAD

Dorothy Schreiner

SALAD

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| 2 med. cucumbers, quartered and chopped | 1 red onion, sliced |
| 2 med. tomatoes, cut into chunks | Green peppers, sliced |
| 3 T. green onions, sliced | 1 ½ c. onion and garlic flavored croutons |
| 1 c. cherry tomatoes, halved | |

Prepare the dressing in a medium to large bowl by combining the olive oil, red wine vinegar, minced garlic, salt and pepper. Whisk together ingredients to blend well. Add the cucumbers, tomatoes, green onions, cherry tomatoes, red onion, and green pepper to the bowl with dressing. Mix gently. Cover and refrigerate the salad with dressing for 2 hours or overnight. Before serving, sprinkle with croutons. YIELD: 4+ servings

DRESSING

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| 2 T. olive oil | ½ tsp. minced garlic |
| 2 T. red wine vinegar | Salt and pepper to taste |

MOM'S POTATO SALAD

Barbara Banas

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| 4 lg. potatoes | 1 tsp. celery seed |
| 4 hard-boiled eggs | ¼ tsp. black pepper |
| 1 T. yellow mustard | 1 c. chopped celery |
| 2 c. mayonnaise | ½ c. chopped green pepper |
| 2 T. white vinegar | ½ c. chopped onions |
| 2 tsp. salt | 1 sm. jar diced pimiento, drained |
| 2 tsp. sugar | |

In a large saucepan, cook the potatoes in boiling water for 30 minutes. Cool, peel, and cut potatoes into cubes. Peel the hard-boiled eggs and separate the yolks and the egg whites. Mash the egg yolks with 1 tablespoon mustard and add the mayonnaise, white vinegar, salt, sugar, celery seed, black pepper, chopped celery, green pepper, onion, and pimiento. Chop the egg whites. Gently fold in the cubed potatoes and chopped egg whites into the mixture. Chill. Serve with favorite entrée and enjoy!