

Veg. Salad

Serves: 12

Ingredients

- 1 head lettuce, broken into bite-size pieces
- 1/2 cup diced onion
- 1 can sliced thin water chestnuts (frozen) *(optional: substitute 1/3 head cauliflower pieces)*
- 1 pkg. frozen peas, separated (do not cook)
- 1 1/2 cups Hellman's Mayonnaise (medium jar)
- 3 tsp. sugar
- Romano cheese, to cover
- Parmesan cheese, to cover
- Wedges of tomatoes (for garnish)
- Wedges of boiled eggs, yolk side up (for garnish)
- Diced bacon chips or Bacos (for garnish)

Instructions

1. Break lettuce into bite-size pieces and place in a large flat salad bowl.
2. Layer diced onion over lettuce.
3. Layer sliced water chestnuts (or cauliflower pieces) over onion.
4. Layer frozen peas (separated, do not cook) over chestnuts.
5. Spread 1 1/2 cups Hellman's Mayonnaise over the top like frosting, sealing the edges completely.
6. Sprinkle 3 tsp. sugar evenly over the top.
7. Sprinkle Romano and Parmesan cheese over the top until thoroughly covered.
8. Refrigerate overnight or for several hours before serving.
9. Before serving, decorate the top with wedges of tomatoes and wedges of boiled eggs (yolk side up).
10. Sprinkle top with diced bacon chips or Bacos.
11. Do not toss. Will keep for several days.

Serves: _____



Recipe from the kitchen of: Veg. Salad
Here's what's cookin': Series 12

1 head lettuce - broken
into bite size pieces in
a large flat salad bowl
 $\frac{1}{2}$ C diced onion

1 Can Sliced. Thin water
chestnuts frozen

1 pkg. frozen peas ^{prepared}
(do not cook)

optional $\frac{1}{3}$ can ^{peas} pineapple

instead of chestnuts

cover with $\frac{1}{2}$ C Helman's May.

~~onion~~ (med jar) - spread like

froasting sealing edges

Sprinkle over top 3 top. sugar

Sprinkle Romano? Parmesan

Cheese once top well. until

Thoroughly covered

Put in refrigerator overnight or
several hrs. before serving

Before serving, decorate top with
wedges of Tomatoes, & wedges
of sliced eggs. (sliced side up)

Sprinkle top with diced bacon
chips or ovals. Do not cover

will keep for several days -