

# Spring Weather, Salads Go Together

Spring weather usually calls for salads and area good cooks suggest you sample these quick and easy recipes on your family and friends.

Recipes from "Froggy's Favorites" of Gaston Day Mothers and VFW Post 9811 "Our Favorite Recipes."  
**SAUERKRAUT**

**SALAD**  
1 can (1 lb. 11 oz.) sauerkraut  
1 small green pepper, chopped  
1 cup celery, finely cut

1 small onion, grated  
1 cup sugar  
Drain kraut, mix with other ingredients.  
Marinate at least 24 hours in refrigerator. Keeps

almost indefinitely. This is great for summer picnics and company.  
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**KARRON SALAD**  
1 head lettuce

1 can tiny green peas  
½ cup chopped onion or dehydrated onion  
½ cup Miracle Whip  
1 cup bacon crumbs, fresh

½ cup Kraft Swiss cheese, grated, or your favorite cheese  
Celery seed  
Green pepper, optional  
Tear lettuce in little

pieces as for tossed salad. Drain peas. Mix above ingredients, including lettuce except Miracle Whip. Let stand overnight in refrigerator. Add Miracle Whip just before serving. Sprinkle celery seed on top.

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**BROCCOLI SALAD**  
2 pkg. frozen broccoli, chopped, cooked and drained  
8 hard boiled eggs  
¾ cup mayonnaise  
1 can condensed consommé  
1 envelope Knox Gelatin  
2 t lemon juice  
¼ t Lea & Perrins Worcestershire  
Dash Tabasco  
1-½ t salt  
Soften gelatin in ¼ cup cold consommé. Warm other half and add to it. Combine four chopped eggs, mayonnaise and cooked and drained broccoli. Add consommé gelatin mixture. Add seasonings (taste for salt). Slice two eggs, placing in bottom of mold. Pour ingredients in mold. Chill. Serves eight. Good with ham.

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**JELLO CABBAGE SALAD**  
1 pkg. lemon jello  
1 cup hot water  
¾ cup cold water  
1½ cup finely shredded cabbage  
1.5 cup finely shredded carrots  
1 T minced onion  
1.5 cup chopped celery  
¾ cup chopped sweet pickles  
¼ t salt  
1 T vinegar  
Dissolve jello in hot water. Add ¾ cup cold water. Add salt and vinegar. Let stand until mixture begins to thicken. Mix all shredded vegetables. Place in refrigerator to congeal. Serve on lettuce with mayonnaise.

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**FROZEN WALDORF SALAD**  
1 can (9 oz.) crushed pineapple  
2 eggs beaten  
¼ cup sugar  
¼ cup lemon juice  
Pinch salt  
¼ cup mayonnaise  
2½ cups unpeeled diced apples  
2-3 cup celery, chopped  
¼ cup nuts  
1-3 cup miniature marshmallows  
¼ cup whipping cream  
Drain pineapple, reserve syrup. Mix eggs, sugar, juice, salt and syrup. Cook low stirring until thick, 20 min. Cool, fold in mayonnaise, fold in pineapple, celery, apples, nuts, marshmallows. Mix, add whipped cream. Pour over fruit mixture. Toss lightly. Put in six cups mold. Freeze 3-4 hours. Serves nine.

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**OVERNIGHT SALAD**  
1 can French style beans  
1 can early June peas  
1 c. vinegar  
½ c. Crisco oil  
1 onion finely cut  
1 c. celery (cut)  
1 c. sugar  
¼ tsp. salt  
1 small can pimiento, cut up  
Drain all liquids. Mix all ingredients well. Leave in refrigerator overnight. Drain and serve on lettuce leaves.

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**SCANDINAVIAN SALAD**  
1 can (1 lb.) French cut beans  
1 med. onion finely chopped  
1 can (2 or 4 oz.) pimiento  
1 can (1 lb.) green peas  
1 stalk celery finely chopped  
Blend 1 cup sugar, 1 cup vinegar, ¼ cup vegetable oil, 1 tsp. paprika for sweet sour dressing. Toss all ingredients with sweet sour dressing and let stand overnight in refrigerator. Drain well before serving.

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