

LUMC Salad Luncheon Recipes

Grape Salad

1 Recipe = 15 Servings; Send in in individual 9x13 dishes. Label your dish.

- 2 lbs. purple seedless grapes
- 1 cup sour cream
- 1 (8 oz.) block cream cheese, softened

- 1 tsp. fresh lemon juice
- 1 cup brown sugar
- 1/2 cup crushed pecans
- 4 to 8 ounces shredded sharp cheddar cheese (to sprinkle on top)

Cover 9x13 dish with single layer of grapes, packed tightly.
Mix sour cream, softened cream cheese, and lemon juice with mixer.
Spread sour cream mix evenly over grapes, sealing corners and sides.
Mix brown sugar and pecans and crumble over sour cream mixture.
Top with shredded cheddar cheese.
Cover and refrigerate overnight.

Broccoli Salad

1 recipe = 15 servings; Send in in large Ziploc bags.

- 2 heads broccoli (Sam's has large bags of florettes)
- 12 slices cooked bacon, crumbled
- 1 cup chopped red onion
- 1 cup raisins, optional
- 2 cups sharp cheddar cheese, shredded
- 2 cup mayonnaise
- 3 tablespoons white vinegar
- 3/4 cup sugar
- 1 cup halved cherry tomatoes

Conversions

- 3 tsp = 1 tbsp
- 2 tbsp in one juicy lemon
- 2 cups in 1 lb. brown sugar
- 2 cups whole = 1/2 cup chopped

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- 2 1/4 cups in 1 lb. box raisins
- 1 lb. block cheese = 4 C of shredded cheese = 16 oz.
- 2 cups = 1 pint; 2 pints = 1 quart

- 9 cups in 4 lb. bag

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Broccoli Salad (continued)

Trim off the large leaves from the broccoli stems. Remove the tough stalk at the end and wash broccoli head thoroughly. Cut the head into flowerets and the stem into bite-size pieces. Place

Add the crumbled bacon, onion, raisins, cheese, tomatoes.

In a small bowl combine the remaining ingredients (mayonnaise, vinegar, sugar).

Add to broccoli mixture and toss gently.

Great Potato Salad

1 recipe = 15 servings; Send in large Ziploc bags.

4 eggs, hard boiled, chopped

1 cup KRAFT Real Mayo mayonnaise

2 Tbsp. yellow mustard

12 cups cubed cooked & cooled potatoes (about 3 pounds; about 10 potatoes)

1 cup sliced celery

2/3 cup sweet pickles

1/2 cup chopped onion, fine dice

1/2 tsp salt

1/4 tsp pepper

Mix mayonnaise, mustard, salt, pepper in large bowl.

Add potatoes, chopped eggs, celery, peas/pickles, onion, salt, pepper.

Mix lightly.

Store mixture in large Ziploc bag.

Refrigerate.

2 cups = 1 pint; 2 pints = 1 quart

1/2 cup sliced celery in one stalk; one bunch usually contains about 8 stalks

2 cups = 1 pint; 2 pints = 1 quart

Medium onion = 1 cup chopped (less for fine dice)

LUMC Salad Luncheon Recipes

Cornbread Salad

1 recipe = 15 servings; Send layered in nice 4 quart glass bowl per recipe (label your bowl for return)

1 package Ranch salad dressing mix

1 cup sour cream

1 cup mayonnaise

2 cups = 1 pint; 2 pints = 1 quart

2 cups = 1 pint; 2 pints = 1 quart

1 9" pan Tex Mex Corn Bread (like Jiffy Brand box; or make own and add chopped jalapenos)

2 (16-ounce) cans pinto beans, drained

3 large tomatoes, chopped

1/2 cup green bell pepper, chopped

1/2 cup green onion, chopped

8 oz. cheddar cheese, shredded

10 slices bacon, cooked crisp, crumbled

2 (17oz.) cans whole kernel corn, drained

1 bell pepper = 1/2 cup chopped

3/4 cup diced in one bunch green onions

In small bowl, combine the salad dressing mix, sour cream and mayonnaise. Set aside.

Chop the tomatoes, bell pepper and onion in small dice. Combine in medium bowl. Set aside.

Cook cornbread according to directions; crumble.

Layer the salad in a 4 quart bowl in the following order (repeat for 2 total layers):

1/2 of crumbled cornbread, then pinto beans, (tomato-pepper-onion) mixture, cheese, bacon, corn, salad dressing mixture

Repeat with second half of ingredients in same order; dressing covering all on top

Cover and chill for at least 2-3 hours, or at best overnight.

LUMC Salad Luncheon Recipes

Congeaed Salad – (Strawberry Pretzel Salad from LUMC Cookbook Page 26)

Send in glass dish.

Crust:

2 cups crushed pretzels

$\frac{3}{4}$ cup melted butter

4 Tbsp sugar

1 stick butter = 1/2 cup; 3/4 cup = 1 1/2 sticks butter

29 tbsp or 2 cups in 1 lb. sugar

Middle Layer:

1 8oz package cream cheese, softened

1 cup sugar

2 cups Cool Whip or fresh Whipped Cream

29 tbsp or 2 cups in 1 lb. sugar

Topping:

1 6oz. package Strawberry Jello

2 cups boiling water

2 10oz. packages frozen strawberries, thawed

Mix and press crust ingredients into glass 9x13 pan. Bake at 400 deg. for 8 minutes. Cool.

Mix cream cheese and sugar. Fold in Cool Whip. Spread on cooled crust. Mix Jello with water and stir until Jello dissolves. Stir in strawberries. Chill thi mixture until it is the consistency of syrup. Pour over cheese mixture, chill in refrigerator until set.

LUMC Salad Luncheon Recipes

Turkey/Chicken Salad

1 recipe = 15 servings; Send in a large Ziploc bags.

1 turkey breast, cooked I (or substitute 6 large chicken breasts for turkey)

6 leg quarters, boiled

1 dozen eggs, boiled, chopped

1 quart salad pickles (not relish)

1 quart mayonnaise

1 stalk celery, chopped

1 bell pepper (green or red), chopped

1 can sliced water chestnuts, drained

Cook turkey breast either in oven or in crock pot.

Boil leg quarters.

Boil eggs, peel, and chop.

Mix with all other ingredients. Put in large Ziploc bag. Refrigerate

Pasta Salad *

1 (16 ounce) package uncooked rotini pasta

1 (16) ounce) bottle Italian salad dressing

2 cucumbers, chopped

6 tomatoes, chopped

1 bunch green onions, chopped

4 ounces Parmesan cheese

1 tablespoon Italian seasoning

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8-12 minutes, until al dente and drain

In a large bowl, toss the cooked pasta with the Italian dressing, cucumbers, tomatoes and green onions. In a small bowl, mix the Parmesan cheese and Italian seasoning and gently mix into the salad. Cover and refrigerate until serving.

PLEASE DOUBLE THIS RECIPE IT ONLY MAKES 8 SERVINGS, WE NEED 15