

***Caesar Salad**

Serves 4

1 garlic clove, peeled and sliced

1/2 cup olive oil

1 cup French bread, cubed

2 heads romaine lettuce

1 1/2 teaspoons salt

1/4 teaspoon dry mustard

black pepper

5 fillets of anchovy

dash Worcestershire

2 tablespoons wine vinegar

1 teaspoon Balsamic vinegar

1 egg, raw

juice of 1 lemon

2 to 3 tablespoon grated Parmesan
cheese

Soak anchovies in water overnight. Soak garlic in oil overnight; discard garlic when ready to use.

Sauté bread in 2 tablespoons garlic oil until golden brown; set aside. Wash romaine, cut into bite-size pieces and dry with a salad spinner or paper towels. Mince anchovies and add to oil. Pre-mix: egg, oil, anchovies, Worcestershire, both vinegars, salt, dry mustard. In a large bowl toss lettuce with egg-anchovy mixture.

In order, add lemon, cheese, croutons and pepper, toss and serve.

Cranberry Mold

1-6 ounce package raspberry Jell-O

1-8 ounce can crushed pineapple with juice

1-14 ounce jar Ocean Spray cranberry-orange relish

1 cup minced celery

1 tablespoon lemon juice

1/2 cup chopped pecans

Garnish: sour cream

Dissolve Jell-O in 2 $\frac{3}{4}$ cups boiling water. Add pineapple with juice. Chill until very thick but not set. Mix in remaining ingredients except garnish. Pour into a 1 quart mold. When ready to serve, release Jell-O from mold by setting the bottom briefly in hot water. Then invert it onto a serving plate.

Garnish with sour cream.

***Italian Dressing**

Makes 1 cup

1/3 cup white wine vinegar

2 cloves garlic, sliced

1/2 teaspoon oregano

1/4 teaspoon basil

1 tablespoon fresh dill, chopped

2/3 cup olive oil

1 1/2 teaspoon lemon juice

Seep together the first 5 ingredients for no longer than 1 hour. Strain into oil and lemon juice.

Spinach Salad

Serves 6

3 eggs, hard boiled and chopped

8 bacon slices, crumbled

1 pound baby spinach leaves

1 red onion, finely sliced

Optional: sliced mushrooms

3/4 cup dressing (See below)

Blue Cheese Dressing:

1/4- pound blue cheese, crumbled

1 cup mayonnaise 1/2 pint sour cream

salt and pepper to taste

French Dressing:

1 cup mayonnaise

1/2 cup ketchup

juice of 1/2 lemon

6 cloves garlic About 2 hours before serving, quarter garlic and add to dressing. Remove before serving.)

Soak onions in a mixture of 1/2 cup cold water and 1 tablespoon salt for 30 minutes. Drain, rinse well and dry on paper toweling. You can use the mushrooms raw, or if you prefer, sauté them in a mixture of butter and oil.

Broccoli and Cauliflower Salad

3 stems *each*: broccoli and cauliflower, cut into small florets.
½ cup mayonnaise
½ cup sour cream
2 tablespoons red wine vinegar

1 tablespoon sugar
¼ cup red onion, minced
½ cup raisins, soaked in hot water for 10 minutes, then drained
Garnish: ½ pound bacon, cooked and chopped or chopped ham

You can use the broccoli and cauliflower raw; however, I prefer to parboiled slightly. To parboil bring a large pot of water to boil. Stir in the broccoli and cauliflower. Return to a boil. Simmer, uncovered 2 minutes for the broccoli and 3 minutes for the cauliflower or until the vegetables ever-so-slightly soften. Drain and dunk vegetables in a bowl of cold water to stop further cooking. Drain and dry with paper towels.

Mix mayonnaise, sour cream, vinegar and sugar. Lightly toss with the vegetables, onion and raisins. Refrigerate overnight. Garnish with bacon. Serve

cold or slightly chilled.

Santa Fe Coleslaw

Serves 6

Dick Napp

1 pound green cabbage, finely shredded

1 medium cucumber, peeled, seeded and cut in thin diagonal slices

5 scallions, thinly sliced on the diagonal

1 medium red bell pepper, julienne

1 medium yellow bell pepper, julienne

2 celery ribs, peeled and thinly sliced on the diagonal

1 large carrot, shredded

1 small white onion, cut into thin slivers

Dressing:

¼ cup lime juice

2 tablespoons cider vinegar

½ - ¾ teaspoon hot pepper sauce

2 tablespoons sugar

2 tablespoons olive oil

1 teaspoon salt

Soak onion in salted water for 30 minutes; drain, rinse and dry with paper

towels.

Combine vegetables. Whisk dressing ingredients until sugar is dissolved. Toss vegetables with dressing. Let stand at room temperature for 30 minutes, then refrigerate and 1 hour. Toss often and just before serving.

*Roasted Pepper Salad

Serves 5

Cook's Illustrated

6 medium peppers: different colors
1 tablespoon sherry vinegar
2 tablespoons extra-virgin olive oil
salt and pepper
mixed greens

Garnishes:
6 green olives
1 tablespoon drained capers
1 tablespoon chopped fresh oregano

Roast the pepper over the flame of your gas stove or broil in the oven until blackened. Using tongs, place in the peppers in a paper bag to steam for about 10 to 15 minutes.

Remove blackened skin with your fingers (don't use water) and cut into 1-inch-wide strips. Place strips in bowl and toss gently with vinegar, oil and salt and pepper to taste. Serve over mixed greens garnished with olives, capers and oregano. To dry: Place pepper on 2 layers of paper toweling and refrigerate. Do not cover.

Diana's Slaw I

Serves 4

¾ head Napa cabbage

1 red pepper, thinly sliced

½ red onion, chopped

1 small can corn

4 slices dried or fresh mango, diced

salt, pepper and sugar to taste

Italian Dressing: (See recipe)

Boston lettuce

Mix pepper, onion, corn and mango. Just before serving, mix in finely shredded cabbage. Add salt, pepper and sugar to taste. Toss with small amount of Italian dressing. Mound on individual leaves of lettuce. Serve immediately (or cabbage will wilt).

Diana's Slaw II (Serve with Crab Cakes)

cabbage, sliced very thin
carrot, grated
red bell pepper, slices thin
optional: whole red pepper
poblano pepper, par boiled and sliced thinly
green onion, cut on diagonal
pickled ginger, chopped
pickle relish
1000 island dressing
rice vinegar and sugar to taste

red bell peppers halved, seeds and ribs removed

Toss all slaw ingredients and serve inside the red pepper.
Serve with crab cakes

***International Cherry Tomato Dishes**

Serves 6

2 boxes (1 pound) multi-colored cherry tomatoes halved or quartered depending on their size.

Master Recipe:

1 tablespoon olive oil

½ tablespoon sherry vinegar

dash balsamic vinegar

salt and pepper to taste

Italian: (add to Master Recipe)

2 balls fresh mozzarella, cubed

fresh basil, thinly sliced

Greek: (Add to Master Recipe)

feta cheese, crumbled

Greek olives, pitted and halved
chopped mint or oregano

Mexican: (Add to Master Recipe)

1 ½ tablespoons corn

chili powder, to taste

lime juice instead of sherry vinegar

1 teaspoons grated orange rind

1 tablespoon minced green onion

Optional: 2 teaspoons minced green

bell pepper

hot sauce to taste

Sweet and Sour Cucumber with Fresh Dill

Serves 6-8

Bon Appetit

2 English hothouse cucumbers, unpeeled, very thinly sliced

1 tablespoon coarse salt

½ cup white vinegar

¼ cup finely chopped fresh dill

3 tablespoons sugar

½ teaspoon pepper

Optional: plain yogurt or sour cream

Place cucumber slices in colander. Sprinkle with salt; toss to coat. Let stand 15 minutes, stirring occasionally.

Meanwhile, for dressing, stir vinegar, dill, sugar and pepper in large bowl until sugar is dissolved.

Drain cucumbers well; pat dry. Add cucumbers to dressing and stir to blend.

Refrigerate at least 15 minutes and up to 2 hours. Serve cold.

***Diana's Beet Salad**

Boston lettuce

iceberg lettuce

honey mustard salad dressing

S&W sliced pic

Pickled beets, drained and julienned

feta cheese, crumbled

1 orange rind, grated

Toss lettuce with dressing. Assemble in order: lettuce, beets, feta cheese, orange rind.

Spinach Salad Dressing

Kay Heise

12 ounces fresh spinach, prepared

1 large garlic clove, peeled and thinly sliced

2 teaspoons (or less) Dijon mustard

2 teaspoons red wine vinegar

2 tablespoons olive oil

salt and pepper

Soak garlic in olive oil overnight; drain and discard garlic. Add other dressing ingredients and whisk together. Lay spinach on top of dressing and toss.

Marinated Vegetable Salad

Serves 10

Joanne Nawrocki

Marinade:

1 cup sugar

$\frac{3}{4}$ cup white vinegar

$\frac{1}{2}$ cup corn oil

1 teaspoon salt

1 teaspoon coarse pepper

1 tablespoon water

$\frac{1}{2}$ package frozen tiny peas

$\frac{1}{2}$ package tiny whole green beans

$\frac{1}{2}$ package frozen corn

1 can chopped pimento

1 cup chopped celery

1 cup chopped green onion

1 cup chopped green pepper

1 can garbanzo beans, drained

1 can black beans, rinsed and drained

1 can kidney beans, rinsed and drained

Whisk marinade ingredients and mix with remaining ingredients. Marinate at least 24 hours. Remove from refrigerator before serving and toss.

Salishan Cabbage Blend Slaw

Serves 8 to 10

Dressing: combine all ingredients

(can store for up to 2 weeks)

½ cup seasoned rice wine vinegar

1 cup salad oil

1 tablespoon sesame oil

1 tablespoon garlic chili paste

1 teaspoon salt

1 tablespoon soy sauce

1/2 cup mayonnaise

1 teaspoon sugar

Cabbage Blend:

1 Napa cabbage, very thinly sliced

1 bunch scallions cut on bias

½ bunch cilantro, chopped

2 carrots, shredded

Whisk all dressing ingredients. Mix all Cabbage Blend ingredients and toss with enough dressing to coat just before serving. Use immediately as cabbage will not hold over a prolonged period.

Optional Additions: radish, diakon, sprouts, julienned snow peas.

***Black Bean and Roasted Pepper Salad**

Serves 4

2 large red bell peppers, roasted

¼ cup rice vinegar

1 tablespoon each: water, olive oil,
honey

½ teaspoon chili oil

1 15-ounce can black beans, rinsed
and drained

¾ cup cooked corn

8 grape tomatoes, quartered

2 tablespoons minced cilantro

1 tablespoon green onion, thinly
sliced

salt

Sauce: sour cream, lime juice milk,
salt, pinch of sugar

Cut peppers into quarters; slice each crosswise into thin strips. In a medium bowl, whisk vinegar, water, olive oil, honey and chili oil. Add beans, corn and peppers; mix gently but thoroughly. Cover and refrigerate overnight.

Sauce: Mix together sauce ingredients to taste and enough milk to make a thick drizzle. Cover and refrigerate overnight. To serve, stir tomatoes, cilantro

and onion into bean mixture. Arrange on plates and drizzle bean salad with sauce.

***Macaroni Salad**

Serves 4+

7 ounces elbow macaroni, cooked, drained well

2 tablespoons vinegar

½ cup finely chopped green pepper

¼ cup finely chopped celery

2 tablespoons pickle relish

optional: ¼ cup 4-ounce jar chopped pimentos, or to taste

2 tablespoons minced green onion

½ cup each: diced cheddar cheese, cubed smoky Polish sausage

2/3 cup mayonnaise

In a large bowl, all macaroni and vinegar; mix lightly and let stand 10 minutes. Add remaining ingredients. Refrigerate.

Suggestion: Instead of mayonnaise, try basil olive oil.

Vegetable (with Shrimp) Salad

Serves 4

Bon Appétit

Dressing:

1 tablespoon Dijon mustard
2 tablespoons rice vinegar
2 ½ tablespoons fresh orange juice
1 ½ tablespoons olive oil
1 ½ tablespoons chopped fresh oregano
1 large shallot, minced
1 teaspoon packed grated orange peel
salt and pepper

Vegetables:

1 large yellow bell pepper, char roasted
1 large red bell pepper, char roasted
12 ounces small green beans, trimmed
1 large Yukon potato, cut into ½-inch pieces
1 large ear fresh corn, kernels cut from cob, or ¾ to 1 cup cooked corn
4 cups mixed baby green
1 tablespoon rice vinegar

optional: cooked shrimp

Dressing: Place dressing ingredients in a jar and shake well. Season with

salt and pepper to taste.

Vegetables: Peel and cut green beans into ½-inch pieces. Blanch until crisp-tender. Transfer to ice water (TIW). Boil potatoes and cook until just tender; TIW. Boil corn about 30 seconds; TIW. Drain all vegetables well and pat dry with paper towels.

Serving: (If using shrimp, mix with 1 ½ tablespoons dressing.) Mix remaining dressing into vegetables. Toss greens with 1 tablespoon rice vinegar. To serve, plate greens add vegetables (and top with shrimp).

Chopped Vegetable Salad

corn

red and green pepper

black beans

green onion

jicama

red cabbage

carrot

Green Goddess Dressing

served over lettuce leaves

Green Goddess Dressing

Makes 2+ cups

- 1 cup mayonnaise
- 1 cup chopped scallions
- 1 cup chopped fresh basil leaves
- 2 tablespoons lemon juice
- 2 teaspoons chopped garlic
- 2 teaspoons anchovy paste
- 1 teaspoons kosher salt
- 1 teaspoon pepper¹/₂ teaspoon sugar
- 1 cup sour cream

Process mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt, pepper and sugar. Add sour cream and process just until blended. Taste and adjust seasonings if necessary. Refrigerate until ready to serve.

Carrot-Raison Salad

Classic:

4 cups shredded carrots
3/4 to 1-1/2 cups raisins
1/4 cup mayonnaise
1 tablespoons sugar
2 to 3 tablespoons 2% milk
salt and pepper to taste

Optional Additions: diced
pineapple, cumin

Lemony Carrot Salad:

1 tablespoon lemon juice
1 tablespoon extra-virgin olive oil
1/2 small clove garlic, minced
1/8 teaspoon salt
Freshly ground pepper, to taste
1 cup shredded carrots
1 1/2 tablespoons chopped fresh dill
1 tablespoon chopped scallion

Seven Layer Salad

Serves 6-8

Note: Make one day ahead

about 4 cups mixed greens (baby spinach, iceberg, butter lettuce), torn into pieces

1 cup Green Goddess dressing

3 hard-cooked eggs, sliced

½ large red onion, chopped

4 ounces fresh mushrooms, sliced

5 ounces shredded cheddar cheese
½ pound bacon, cooked, drained and crumbled

½ pint cherry tomatoes, halved

5 ounces frozen peas (do not thaw)

optional: sliced cucumber

Put half the lettuce in bottom of a 2-quart glass salad bowl. Save the rest for filler of other layers. Press eggs around circumference of bowl, then add rest to center, filling in with lettuce. Layer in onion and mushrooms, Cover with ½ cup Green Goddess dressing. Layer cheddar cheese, bacon and tomatoes, and finally the peas. Cover with the remainder of the dressing. Cover with plastic wrap and

refrigerate overnight or for several hours. Good the day after serving.

Guacamole-Salsa Salad

Serves about 8

butter lettuce

1 guacamole recipe

fresh pico de gallo salsa

optional salsa flavorings: chopped cilantro, lime juice, salt, sugar

If using store bought salsa, mix in the optional flavorings to taste. Separate out 8 small butter leaves. Mound each with a scoop of guacamole and a scoop of salsa.

Caprese Antipasto

4 to 6 servings, David Tanis



2 ripe bell peppers, roasted, 1 red and 1 yellow if possible

Salt and pepper

Extra-virgin olive oil

1 pound fresh mozzarella, at room temperature

2 pounds ripe tomatoes, in assorted colors if possible

½ pound cherry tomatoes, in assorted colors if possible

Handful of capers

Handful of good-quality olives

6 thin slices of prosciutto, more if desired

Handful of basil leaves

Slice peeled peppers into 1/2-inch ribbons and place in a small bowl. Season with salt and pepper, then add 1 tablespoon olive oil and toss. (Peppers may be roasted up to a day ahead.). Slice mozzarella into 1/4-inch slices. Cut tomatoes into 1/2-inch slices and halve cherry tomatoes.

Arrange mozzarella slices in the center of a large platter. Surround with tomatoes and sprinkle lightly with salt. Add roasted pepper strips, caperberries and olives. Drape prosciutto around the platter. Garnish with basil leaves. Drizzle generously with olive oil and serve.

Tropical Salad with Pineapple Vinaigrette

Serves 6

Dressing:

1/4 cup pineapple juice
3 tablespoons red wine vinegar
1/4 cup olive oil
salt and pepper to taste

Salad:

1-10 ounce head romaine lettuce, or mixed greens
1 cup chopped fresh pineapple
3 green onions, chopped
1 ripe avocado, sliced and tossed with lime juice and/or cucumber
1/2 to 1 red pepper, sliced into thin strips. Sautéed until somewhat softened. OR
1/2 cup cherry tomatoes, halved
1/2 cup snow peas, blanched, then cut diagonally
6 slices cooked and crumbled bacon

Optional: 1/4 cup toasted coconut flakes

Dressing: Combine pineapple juice, red wine vinegar, oil, pepper and salt in a lidded jar or cruet. Cover and shake well.

Salad: In a large, shallow bowl, toss lettuce with 3/4 of dressing. Add remaining ingredients on top of lettuce and sprinkle with remaining dressing.

Corn Salad With Tomatoes, Feta and Mint

Serves 8

Suzy Allman for The New York Times

2 to 3 cups raw or cooked corn kernels (from 4 to 6 ears)

1 large or 2 medium ripe tomatoes, cut into fairly small pieces

4 ounces feta cheese, crumbled (about 1 cup)

3 tablespoons extra virgin olive oil

½ cup chopped fresh mint or oregano leaves

¼ cup chopped green onion

Salt and freshly ground black pepper

Put the corn, tomatoes, and cheese in a medium salad bowl. Drizzle with the olive oil and toss.

Add the mint leaves and toss again. Taste and add salt and pepper. Serve.

Salmon Salad with Avocado and Bacon

Serves 4

Sally McKenney

Salad:

2 6-ounce smoked salmon
¼ teaspoon kosher salt
¼ teaspoon black pepper
10 cups chopped romaine
2 cups cherry tomatoes, halved
2 coup croutons
1 avocado, halved, peeled and diced
6 slices cooked bacon, shopped

Dressing:

1/3 cup mayonnaise
½ cup plain Greek Yogurt
juice of 1 lemon
2 cloves garlic, minced
1 teaspoon white wine vinegar
1 teaspoon honey

Toss the avocado with a little lemon juice. Toss lettuce, tomatoes, croutons, avocado and bacon together. Whisk all of the dressing ingredients together and season with salt and pepper.

Chop up salmon and toss into salad along with the dressing.

Pear Salad

Epicurious

Vinegrette:

1 tablespoon olive oil
kosher salt
1 small garlic clove
2 tablespoons red wine vinegar
1 tablespoon Dijon mustard
freshly ground black pepper
½ cup olive oil

Assembly:

baby spring mix
Comice or (Anjou, preferably red)
pears, ¾-inch bite-sized pieces
Parmesan, shaved
basil leaves, torn into bite-sized
pieces
flaky sea salt

Finely chop garlic clove and mash with ¼ teaspoon kosher salt to form a paste.

Add garlic paste and remaining vinaigrette ingredients to a jar. Shake well.

Place spring mix, pears, Parmesan and basil in a large bowl and toss. Drizzle with vinaigrette and gently toss until salad is evenly dressed. Season with sea salt and pepper.

Diana's Fresh Vegetable Salad

Serves 8

Note: The vegetables should be well chilled.

1 box baby spring lettuce mix

1 large carrot, peeled, julienned

1 large red bell pepper, cut into thin strips

½ English cucumber, quartered then sliced thinly

1 cup snap peas, blanched, cut on the diagonal

Italian Dressing recipe at room temperature

fresh black pepper

Lightly salt the bell pepper and cucumber and set in a colander to drain for about 1 hour. Dry with paper toweling.

Put the lettuce in a large bowl and toss with some of the dressing. Add the vegetables on top and drizzle additional dressing. Add pepper to taste.

Greek-Style Watermelon Salad

Serves 4

NY Times Cooking

Notes: Drain watermelon and tomatoes for 10 minutes before combining

3 cups cubed watermelon

2 large ripe tomatoes

1 medium cucumber

1 small red onion

1/3 cup pitted kalamata olives

1/3 cup crumbled feta

Some chopped parsley and mint

Olive oil and red-wine vinegar or
white balsamic

Salt and pepper

In a large bowl combine 3 cups cubed watermelon; 2 large ripe tomatoes, chopped; 1 medium cucumber, peeled, seeded and chopped; 1 small red onion, sliced; 1/3 cup pitted kalamata olives; 1/3 cup crumbled feta; and some chopped parsley and mint. Drizzle with olive oil and red-wine vinegar, sprinkle with salt and pepper, toss and serve.

Crisp Cabbage/Napa Salad

Serves 4

NY Times Cooking

- ½ small head Napa cabbage or green cabbage
- 1 seedless cucumber, thinly sliced
- ½ cup chives or green onions, sliced on the diagonal
- ½ cup mint leaves, torn
- (optional) pickled ginger, chopped
- 2 tablespoons rice vinegar or apple cider vinegar to taste (probably less)
- 1 tablespoon canola oil

Cut the Napa into ½-inch-thick strips or green cabbage very thinly sliced. Transfer to a large bowl and toss in the cucumber slices, chives, mint leaves and optional pickled ginger.

Just before serving, toss the cabbage mixture with the vinegar and remaining 1 tablespoon oil. Season to taste with salt.

Eggs Benedict Salad

Serves 4

2 split English muffins, chopped
into cubes and toasted
4 ounces Canadian bacon, cubed
and browned
4 large eggs, hard boiled, halved
mixed greens
¼ red onion, thinly sliced, soaked in
salted water for 15 minutes, rinsed
and dried on paper toweling
kosher salt and pepper

Hollandaise Dressing

1 large egg yolk
1+ tablespoon lemon juice, or to
taste
4 tablespoons butter, melted and hot
¼ cup olive oil
1 spring dill leaves, chopped
salt and pepper

Hollandaise Dressing: Whisk the egg yolk and lemon juice in a large bowl, then gradually drizzle in the melted butter and olive oil, whisking constantly until thickened and smooth. Stir in dill and season with salt and pepper.

In a large bowl, combine the English muffin cubes, bacon cubes, green and red onion. Toss with the Hollandaise dressing. Place the sliced eggs on top. Sprinkle everything with salt and pepper.

Frito Corn Salad

From Helen Keagle

3 cups fresh corn cut off cob

½ red pepper, ¼” dice

½ green pepper, ¼” dice

½ red onion, ¼” dice

1-4 ounce can diced mild, green
chili peppers

2/3 cup mayonnaise

2 teaspoons chili powder

1 ½ cups shredded cheddar

5 ounces Fritos

salt and pepper to taste

Mix together mayonnaise and chili powder. Set aside.

In a large bowl toss corn, red pepper, green pepper, red onion, cheese and chili peppers. Fold in mayonnaise-chili powder dressing.

Just before serving, stir in Fritos. Season to taste with salt and pepper.

Refrigerate.