

SALADS (click the link to jump to that recipe)

These are the recipes of Lori Diman Considine, I have been collecting them my whole life. Many of them came from my mom, my fabulous aunts, cousins, my sister, friends and of course, the internet.



AMISHBROCCOLISALAD	CHERRYSALAD	MEXICANSTREETCORN	
APPLEPOPPYSEEDCOLESLAW	CHICKPEASALAD	MOMSPEASALAD	
ASIANNOODLESALAD	CHOWCHOWRELISH	MOMSSTRAWBERRYJELLOSALAD	
AUTUMNCHOPSALAD	CONFETTICORNSALAD	PIMENTOCHIEESE	
BROCCOLICAULIFLOWERCORNSALAD	CORNPASTASALAD	SEVENLAYERSALAD	
BRUSSELSPROUTSALAD	CRISPCUCUMBERSALAD	STRAWBERRYCUCUMBERSALAD	
BUFFALOCHICKPEASALAD	DREAMSICLESALAD	THAIPEANUTCOLESLAW	
CABBAGEAPPLECOLESLAW	FETABEETSALAD	TROPICALSALAD	
CAPRESESTUFFEDAVOCADO	FRITOCORNSALAD	WATERGATESALAD	
CHAMPAGNESALAD	JAPANESECABBAGESALAD	WATERMELONCUCUMBERSALAD	
CHEFLESTERSPOTATOSALAD	JELLOCNANBERRYMOLD		
CHERRYCOKESALAD	MEXICANCOLESLAW		



Corn pasta salad

- 8 oz orecchiette pasta or other short pasta
- 1 cup corn kernels cooked
- 1 red bell pepper diced
- 4 slices bacon cooked and sliced
- fresh cilantro chopped
- salt and pepper to taste

Salad dressing

- ½ cup basil pesto store-bought or homemade
- 3 tablespoons Greek yogurt
- 2 tablespoons mayonnaise
- 2 tablespoons lime juice freshly squeezed

Cook pasta

Bring a pot of water to boil. Add pasta and cook according to package instructions. Drain.

While the pasta is cooking, proceed with the rest of the recipe.

Make salad dressing

In a mason jar, whisk together basil pesto with Greek yogurt, mayonnaise, and freshly squeezed lime juice.

If your dressing is too thick, you can thin it out by adding more Greek yogurt, small amounts of water, or extra lime juice (or lemon juice). Or, combination of what I just listed.

In a large bowl, combine cooked and drained pasta, cooked corn kernels, diced bell pepper, and chopped cooked bacon.

Mix to combine.
Distribute into individual salad bowls. Top with the salad dressing. Sprinkle the chopped fresh cilantro on top.

Corn. 1 cup of cooked corn kernels. That equals to 2 ears of corn (corn on the cob).



Buffalo Chickpea Pasta Salad

Spice up your pasta salad (literally) with delicious and creamy Buffalo Chickpea Pasta Salad! This unique combo of ingredients and flavors will totally satisfy your craving for something savory.

- 1 cup Buffalo sauce

Produce

- 1 cup Carrots
- 1 cup Celery
- 1 pint Cherry tomatoes
- 1 15oz can Chickpeas
- 1/2 cup Green onion

Condiments

- 1 cup Ranch dressing

Pasta & Grains

- 1 16oz bag Brown rice noodles

Dairy

- 1 cup Mozzarella cheese



Chickpea Salad

Produce

- 2 cups Cherry or grape tomatoes
- 1 can Chickpeas
- 1 small handful Dill, fresh
- 2 English cucumbers, medium
- 1 Garlic cloves, fresh
- 1 tbsp Lemon, fresh zest
- 1 Red onion, medium
- 1 Yellow bell pepper, large

Condiments

- 1/2 cup Kalamata olives, pitted
- 2 tbsp Lemon juice, fresh squeezed

Baking & Spices

- 1 Sea salt and fresh ground black pepper

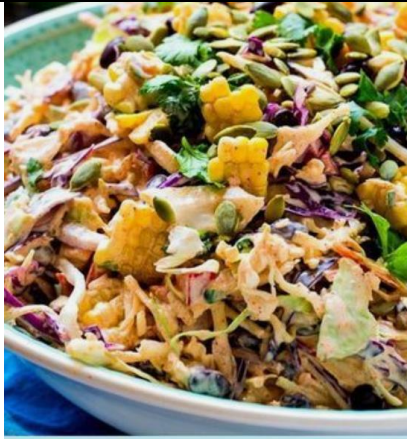
Oils & Vinegars

- 1 tbsp Olive oil, extra virgin

Dairy

- 1/2 cup Feta cheese

1/3 cup Greek yogurt, plain



Mexican
Coleslaw



13 Ingredient Mexican Coleslaw

Produce

- 1/2 cup Black beans
- 1/3 cup Cilantro, fresh
- 1/2 cup Corn, cooked kernels
- 2 Jalapenos-seeds removed, diced
- 1 cup Red cabbage
- 1/3 cup Red onion

Condiments

- 2 tbsp Lime juice
- 3/4 cup Mayonnaise

Baking & Spices

- 1 (14-ounce) bag Coleslaw mix
- 1/2 cup Red bell pepper or sweet pepper
- 1/2 packet Taco seasoning

Nuts & Seeds

- 1/4 cup Pepitas

Dairy

- 1/3 cup Sour cream

Mix Sour Cream, Lime and Mayo, then toss the rest in a separate bowl and add the dressing and toss again. (I use a little rice vinegar for an added kick of flavor)



Confetti Frito Corn Salad

- canned or fresh whole kernel corn
- grated cheddar cheese
- green bell pepper
- red bell pepper
- red onion
- Fritos corn chips

Dressing:

- real mayonnaise
- sour cream
- chili powder
- cumin
- cracked black pepper
- lime juice

a salad of corn and corn chips... So weird and wonderful, this little corn party has it going on. The sweet corn against the sharp bite of the peppers and onion. The salty chips. And the cool and creamy dressing and shredded cheese. Is it a dip? Is it a

salad? It's wildly both in one glorious bite!

Don't add those salty corn chips until right before it's time to dig in so that they keep their crunch. Or maybe serve them on the side for some "for real" dipping? That works too!



Noodles Salad With Sesame Garlic Dressing

Ingredients

Dressing

- 1/3 cup soy sauce
- 1/4 cup brown sugar
- 1 1/2 Tbsp sesame oil
- 2 Tbsp rice vinegar
- 1/3 cup olive oil
- 1 Tbsp Thai Sweet Chili Sauce
- 4 cloves garlic, minced

Salad

- 1 pkg (454 gr) Double Happiness Chow Mein Noodles
- 1 medium cucumber
- 1/2 green bell pepper
- 1/2 medium onion
- 3 large radishes
- 2 cups baby spinach
- 2 cups Mann's Rainbow Salad (OR coleslaw mix)

Directions

Prepare dressing - Place all of the dressing ingredients into a blender and process until smooth. Cover and chill until ready to use.

Prepare salad - Place noodles into a large bowl and cover with boiling water. Let sit while you prep the veggies. Finely dice the cucumber, green pepper, onion, radishes, and spinach.

Drain the noodles and cut them so they are a little bit shorter and easier to deal with - this is not absolutely necessary but I prefer my noodles a bit more manageable.



Beet Salad Recipe with Feta Cheese and Citrus Balsamic Vinaigrette

4 medium beets

$\frac{3}{4}$ cup feta cheese (or goat cheese or cotija)

2 tablespoon finely chopped cilantro

Vinaigrette

Juice of 1 orange

Juice of 1 lime

2 tablespoon olive oil

1 teaspoon balsamic vinegar

1 tablespoon honey

$\frac{1}{2}$ tablespoon dijon mustard

$\frac{1}{2}$ teaspoon salt

1 clove garlic

Finely chopped red onion

Beets

Cut the tops off the beets. Place the beets in a large pot and cover with 2" of water. Bring to a boil then reduce to low and cook for 45 minutes.

Set the beets aside and allow to cool.

Peel the beets once they are cool to the touch.

Cut the beets into 1" pieces.

Vinaigrette

In a small mixing bowl add the orange juice, lime juice, balsamic, vinegar, honey, and dijon mustard.

Whisk the ingredients briskly while slowly pouring in the olive oil. Whisk vigorously until the ingredients have combined.

Add the chopped garlic and salt. Whisk in incorporate.

Taste the dressing and add salt to taste if needed.

Set Aside.

Divide the beets in 4 small salad bowls.

Top with crumbled feta cheese and chopped cilantro.

Lightly dress with vinaigrette dressing.

Serve lightly chilled.

Serving: 1 cup | Calories: 168kcal | Carbohydrates: 22g | Protein: 7g | Fat: 6g | Sodium: 368mg | Sugar: 18g



Creamy Broccoli, Cauliflower, Corn, Bacon Salad

3 cups broccoli florets , finely chopped into small pieces
3 cups cauliflower florets , finely chopped into small pieces
2 cups carrots , finely sliced

15 oz sweet corn , from the can, drained

½ cup red onion , diced

10 slices bacon , cooked, drained of fat, and chopped

1 cup sharp cheddar cheese , shredded

Salad Dressing option 1 (Ranch dressing):

½ cup mayo

½ cup sour cream or kefir or Greek yogurt

2 tablespoons dry Ranch mix or more, to taste

Salad Dressing option 2 (without Ranch):

½ cup mayonnaise

½ cup sour cream or kefir or Greek yogurt

2 tablespoons lemon juice

¼ cup honey , softened or warmed up

¼ teaspoon salt

Instructions

Salad Ingredients:

In a large bowl, combine together all salad ingredients.

Use one of the two salad dressing recipes provided.

Salad Dressing option 1 (Ranch dressing):

In a medium bowl, combine mayo and sour cream (or kefir or Greek yogurt) and add 1 or 2 tablespoons of dry Ranch mix. Mix well and taste to see if you need to add more dry Ranch mix to the dressing.

Salad Dressing option 2 (without Ranch):

In a small bowl, stir together mayonnaise, sour cream (or kefir or Greek yogurt), lemon juice, honey, and salt. Note that honey should be soft and runny, warm it up if needed, so that it mixes easily. Whisk the ingredients until well combined and smooth. Add salt if needed.

Gradually add the salad dressing of your choice to the large bowl with the salad ingredients, and stir everything together.



Frito Corn Salad

This delicious corn salad is super easy to make and will be a winner at your next potluck. Only a few ingredients and takes no time to throw together. We love this salad made with Chili Cheese Fritos. We think it gives it a great flavor and you won't need any extra seasonings. Perfect with our maple sausage baked beans.

2 (15 ounce) cans of whole kernel sweet corn, drained and rinsed

1 cup of sweet peppers, chopped

1/2 cup of red onion, chopped

1 cup of tomatoes, chopped (I used grape tomatoes)

2 cups of shredded cheese (I used colby/monterey jack mix)

1 cup of mayonnaise

1 (9 1/4 ounce) bag of chili cheese Fritos, broken up to size you prefer

1/4 cup of cilantro, chopped

Mix all ingredients except for Fritos and chill for a few hours. Add Fritos at time of serving and mix well and serve. This salad refreshing and wonderful and great for any event.

Dreamsicle Salad:

Ingredients:

2 cups cottage cheese

2 cups Cool Whip,

thawed 1 orange Jello (4 serving size)

1 1/4 cup canned mandarin oranges, drained

Instructions Mix cottage cheese and orange Jello together in a large bowl. Add Cool Whip and stir. Set five mandarin oranges aside for garnish. Add in remaining mandarin oranges and stir. Refrigerate for 2 hours. Garnish with mandarin oranges before serving. Notes: Use the jello powder straight out of the box.





Braised Sweet and Sour Red Cabbage with Grilled Fuji Apples

2 Cups red cabbage, ribbon sliced
1 Fuji Apple, ribbon sliced or mini cubed
2 tablespoons butter
Rice Wine Vinegar
½ cup chicken broth or (plain water)

This is a stove top grill recipe. Pour the broth into the flavor ring and preheat the grill on highest setting. Place cabbage and apple on the grill, add butter evenly. Cover and let steam flavor for 4-5 min. Turn frequently till lightly brown. Serve hot or cold with Rice Wine Venegar to taste.



Easy Crisp Cucumber Salad

4 large cucumbers
8 radishes, thinly sliced
1/2 cup ATHENOS Crumbled Feta Cheese with Basil & Tomato
1/3 cup KRAFT Zesty Italian Dressing
1/3 cup pitted Kalamata olives
1/4 cup chopped red onions

Use vegetable peeler to cut 1 cucumber into long thin ribbons. Peel remaining cucumbers; cut into 1-inch cubes. Toss with remaining ingredients.
Spoon cucumber mixture onto center of platter; surround with cucumber ribbons.



Caprese Stuffed Avocado

Sweet and juicy grape/cherry tomatoes with fresh mozzarella balls are tossed in basil pesto and a touch of garlic, then stuffed into Avocados for an incredible light lunch, dinner or snack!
Drizzle with a balsamic glaze for an incredible flavour combination! Calories: 341 kcal

1/2 cup grape or cherry tomatoes, halved
4 oz (120g) baby mozzarella balls (bocconcini)
2 tablespoons basil pesto homemade or store bought)
1 teaspoon minced garlic
1/4 cup olive oil
Salt and pepper to season
2 ripe avocados peeled, seeded and halved
Fresh basil leaves to serve (optional)
2 tablespoons balsamic glaze reduction to drizzle
2 tablespoons fresh basil chopped

Combine tomatoes, mozzarella balls, pesto, garlic, olive oil, salt and pepper in a bowl. Toss well to evenly combine all of the flavours.

Arrange prepared avocado halves onto a plate with fresh basil leaves.

Spoon the Caprese filling into each avocado halve and drizzle with balsamic glaze. Top with chopped fresh basil. Serve immediately.



Brussels Sprout Salad

15 minutes to prepare serves 6-8

- 12 oz. brussels sprouts, outer leaves removed
- 1 pear, chopped
- 1/3 cup fried onions
- 1/3 cup dried cranberries
- 1/3 cup bleu cheese, crumbled
- 1/4 cup pecans, roughly chopped

Dressing:

- 1/4 cup extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon maple syrup
- 2 teaspoon Dijon mustard
- kosher salt and freshly ground pepper, to taste

Preparation

1Holding brussels sprouts by the stalk, use a sharp knife to cut brussels sprout into strips.

2Place brussel sprouts in a large bowl, along with chopped pear, crispy onions, cranberries, cheese and pecans.

3In a small bowl, whisk together olive oil, balsamic vinegar, maple syrup and mustard, and season generously with salt and pepper.

4Pour dressing over the salad and toss together until everything is evenly coated.

5Serve and enjoy!



Mexican Street Corn

4 ears of corn

¼ cup of Crema Mexican Agria Sour Cream (regular sour cream will work as well)

¼ cup of mayonnaise

½ cup of Cotija cheese, crumbled

2 cloves of garlic, crushed (or finely minced)

¼ teaspoon of fine sea salt

Juice and zest of 1 lime

1/4 cup of Cilantro, finely chopped

½ teaspoon of chipotle chili powder

Heat your grill to roughly 400 degrees F.

You can grill the corn with the husks on or off. I took the husks off to ensure that I got some nice grill marks on the corn and because I feel like it gives it a nice grilled flavor. **FOR HUSKS ON:** let your corn soak in water for 10 minutes before grilling. **FOR HUSKS OFF:** lightly spray spray each cob with cooking spray.** Place the corn on the grill and grill for roughly 12 minutes, turning the cobs 1/4 turn every 3 minutes.

Mix the topping sauce by stirring together the Cacique® Crema Mexican Agria Sour Cream, mayonnaise, cotija cheese, garlic, lime zest and juice, and cilantro.

Generously top each corn cob with the cheese mixture, sprinkle with a bit of chipotle chili powder, and top with a bit of extra cotija cheese and cilantro.

ENJOY!

notes

**You can also make this by cooking the corn in the oven. Preheat the oven to 425 degrees. Lightly spray the husked corn on the cob with cooking spray and wrap in foil individually. Roast for 20-25 minutes.

If you make it off the cob, roast the corn in a skillet or in the oven, then do ½ cup with corn, add layer of the other stuff, then finish filling the cup with corn.



Autumn Chopped Salad

6-8 cups chopped romaine lettuce
2 medium pears chopped/diced
1 cup dried cranberries
1 cup chopped pecans
8 slices thick cut bacon cooked crisp and crumbled
4-6 oz feta cheese, crumbled
Poppy Seed Salad Dressing (T Marzetti)
Balsamic Vinaigrette (Newmans Own)
Combine all ingredients and drizzle with dressing...about 70% poppyseed and 30% vinaigrette.



Homemade Pimento Cheese

1/2 pound Cheddar cheese, shredded (recommended: Colby)
1/2 pound Monterey Jack cheese, shredded
One 4-ounce jar diced pimentos, plus 2 tablespoons juice
1/2 red onion, minced or a bit of green onion
1 cup mayonnaise
2-4 tablespoons cream cheese-to taste
3 cloves garlic, finely minced
1 teaspoon smoked paprika
1/2 teaspoon ground celery seed (optional)
Salt and freshly ground black pepper



Chow Chow Relish (Aunt Betty's)

Ingredients:

2 quarts shredded cabbage (about one medium head).
1/2 cup sweet onions chopped fine
1/4 cup chopped jalapenos
¼ cup cucumbers
½ cup green tomatos
2 Tablespoons salt
Combine chopped vegetables and sprinkle with salt. Let stand 4 to 6 hours in the refrigerator. Drain well.
Combine the following ingredients and simmer 10 minutes. Use a pot large enough to put the vegetable mix in later.
2 cups vinegar
1 1/2 cups sugar
2 teaspoons dry mustard
1 teaspoon turmeric
1/2 teaspoon ground ginger
2 teaspoons celery seeds
2 teaspoons mustard seed
Add vegetables to vinegar-sugar-spice mixture and simmer another 10 minutes. Bring to a boil. Then pack, boiling hot, into clean, heated

canning jars, leaving only a 1/8 inch head space. Place canning lids and rings on jars and tighten. I usually turn the jars upside down so that all the heat is on the seals. I don't turn them back upright until the jars are completely cool.
This recipe doesn't have to sit before it's ready to eat. After it cools, you can start tasting it. You won't be able to tell where the cabbage starts and the onions end. The flavors blend together perfectly.



Watermelon-Cucumber Salad

Light, juicy, and amazingly refreshing, this cool salad is just the thing to serve outside on a scorching summer day.

Yield: 6 servings

Ingredients

- 6 c. diced watermelon
- 3 Persian Cucumbers
- 3 tbsp. olive oil
- 3 tbsp. red wine vinegar
- 1 tsp. Sea Salt
- 1 tsp. pepper
- ¼ c. Crumbled feta
- ¼ c. mint leaves

Directions

1 In a large bowl, combine watermelon, cucumbers, olive oil, red wine vinegar, sea salt, and pepper; toss to combine. Divide between salad plates and garnish evenly with crumbled feta and mint leaves.

From Millie Meredith



I add shredded carrots.

Japanese Cabbage Salad (From Millie and **SO GOOD**)

- ½ Cup Toasted Slivered Almonds
- ½ head napa cabbage shredded
- ¼ Cup Sunflower Seeds
- ½ Can Chow Mein Noodles
- 2 Green Onions, chopped
- 2 Tablespoons Sesame Seeds
- ½ pound of bean sprouts
- 1 package of Ramen Noodles, Uncooked, crumbled
- ½ Cup Fresh Mushrooms sliced or diced

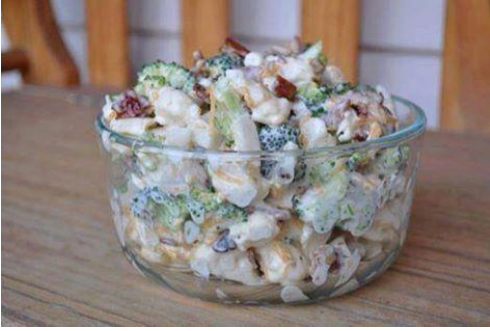
Toast the almonds and Sesame Seeds at 350 degrees for 5 min. Put cabbage and sprouts in large bowl and add mushrooms onions and sunflower seeds and almonds.

Dressing:

- 1 package seasoning mix from the Ramen Soup
- 2-4 tablespoons soy sauce
- ½ tablespoon sugar
- ½ Cup of oil
- 3 tablespoons Rice Vinegar
- Salt and Pepper to taste

Combine all ingredients for dressing and pour over salad

mixture. Add ramen noodles and chow mein noodles just before serving.



Amish Broccoli Salad...

1 head broccoli, chopped
1 head cauliflower, chopped
1 cup mayonnaise
1 Cup Sour Cream
½ Cup Sugar
½ teaspoon salt
½ pound bacon, fried and crumbled
1 cup shredded cheddar cheese.



APPLE & POPPY SEED COLESLAW

1/2 cup shredded Carrots
1 Granny smith apple (don't grate with a grater, use shoestring or cubes)
1 Pear (cut shoestring or tiny cubes, not grated)
3.5 cups Green cabbage (You can use red but your slaw will turn purple overnight)
1 Lemon, Juice of
3 tbsp Mayonnaise
2 teaspoons Dijon mustard
¼ cup White Vinegar or White Wine Vinegar or Rice Vinegar
1 tablespoon white sugar
1 Kosher salt and freshly ground black pepper
1 tbsp Poppy seeds
2 tablespoons diced green onion
¼ cup Dried cranberries or cherries
3 Tablespoons slivered almonds or chopped pecans or walnuts
Salt and Pepper to taste

'Add 1-2 tablespoons of marmalade to your coleslaw for a twist! (Raspberry, Orange, Fig or other marmalade)



THAI PEANUT COLESLAW (no Gluten, All Vegan)

13 ingredients

Produce

1/2 head Cabbage, purple

2 Carrots, large

1/4 cup Cilantro, fresh

1 clove Garlic

1/4 tsp Ginger, ground

1/4 cup Peanuts, roasted

1 Red bell pepper

2 Spring onions

Condiments

1 tbsp Lime juice

1/4 cup Peanut butter, smooth natural

Baking & Spices

1 tbsp Coconut sugar

Oils & Vinegars

1 tbsp Sesame oil

Dressing

In a small cup or jar whisk together all of the ingredients for the dressing until a smooth, creamy dressing forms. Taste and adjust seasoning as needed. Set aside while you prep the salad.

Salad

Add the cabbage, carrots, bell pepper, spring onions cilantro and peanuts to a large mixing bowl. Toss well to combine.

Pour the dressing over the salad and toss again to coat everything in the peanut sauce.

Serve immediately and enjoy!



Watergate Salad

- 1 (3.4 ounce) package instant pistachio pudding mix
- 1 (8 ounce) can crushed pineapple, with juice
- 1 cup miniature marshmallows
- 1/2 cup chopped walnuts
- 1/2 (8 ounce) container frozen whipped topping, thawed

1. In a large bowl, mix together pudding mix, pineapple with juice, marshmallows, and nuts. Fold in whipped topping. Chill.



Pea Salad from Mom

- 2 tablespoons Mayonnaise
- 1 Can English Peas
- 2 diced eggs
- ¼ cup cubed cheddar cheese
- Salt & Pepper to taste

Mix, Chill, Serve

Optional: Cubed Ham, Pasta Noodles, Bacon Bits, Corn



Champagne Salad

- 1 block of cream cheese
- ½ cup sugar
- 8 oz frozen strawberries
- 15 oz crushed pineapple (drained)
- ½ chopped pecans
- 8 oz cool whip

Mix the cream cheese and sugar until creamy. In a separate bowl pineapple, strawberry and pecans. Add cool whip and combine with cream cheese mixture. Put into greased 9X13 pan. Cover with heavy duty foil and freeze. Serve frozen or remove from freezer ½ hour before serving.



Chef Lester's Potato Salad

- 1 Cup Miracle Whip
- 1/8 cup yellow mustard (optional)
- 2 tablespoons Minced jalapenos
- ½ teaspoon celery seed or 1/8 cup diced celery
- ½ teaspoon salt
- 1/8 teaspoon pepper
- 4 cups cooked potatoes, cubed
- 2 hard boiled eggs
- ½ cup chopped onion
- ½ cup celery slices
- ½ cup sweet pickle relish

Add ½ cup vinegar to the water when boiling the potatoes. Cook

till soft and firm.

Combine salad dressing, mustard, celery , salt and pepper and mix well. Add potatos, eggs, onion, celery, jalapenos and relish and mix lightly.



Layer Salad

Chop all ingredients and layer in a trifle bowl or other clear bowl.

Lettuce (iceberg, spinach, leafy...or a mix of greens)

Grated carrots

Diced tomato

Water chestnuts

Grated cheese

Mandarin oranges

Frozen green peas

1 lb. cooked, crumbled bacon

Pecans

Diced boiled eggs

Minced red or green onion (or both)

Fresh Mushrooms (thin sliced or cubed)

½ cup Mayonnaise

½ cup sour cream

¼ cup fresh basil

Layer all ingredients with a thin layer of mayo/sour cream somewhere near the top. Best to put tomatoes on the bottom and grated cheese on very top. Refrigerate till needed, then toss just before serving.



Tropical Salad

1 cup fresh coconut (or canned or bag)

½ cup slivered almonds

Juice of 1 orange

2 tablespoons of red wine vinegar

2 tablespoons extra virgin olive oil

Fresh thyme

Salt & pepper

Fresh green lettuce, chopped

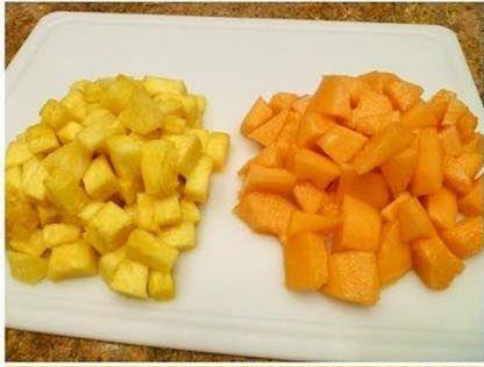
Thin slices of orange

Diced granny smith apple

Chill. Toss. Serve.

(Optional: Goes well with poppyseed dressing)

Fruit + 2 tsp vanilla + 1/4 cup powdered sugar = best fruit salad ever!





Cherry salad

1 can - Cherry pie filling (usually only comes as 24oz)
2/3 can of Sweetened Condensed Milk (usually only comes as 14 oz) (I use it all!)
1 can of Crushed Pineapple (usually only comes as 8 oz)
2/3 bag Mini Marshmallows
1 cup Chopped Pecans (optional)
16-24oz Cool Whip (personal preference richer flavor or stretch for more people)
You will need a large mixing Bowl and a spoon and a spatula (both for licking clean when finished)!

First, completely drain the crushed pineapple. I've tried this a few ways. The best way I have found is using a small wire mesh strainer and a spatula and pushing all the juice into a cup or bowl (to drink or discard). The more juice you drain the better or else it will cause separation. (Of course if you have Pineapple allergies - you can omit this ingredient too!)

Next combine all the ingredients except the cool whip and the cherry pie filling. Make sure to mix well. Then fold in the cherry pie filling and then fold in the Cool Whip. I say fold, because you don't want to crush all the cherries, and you don't want to flatten the cool whip.

The best way to eat it is to let it sit overnight. If you are strong and let it sit overnight the marshmallows will absorb the juices and melt in your mouth. If you don't want to use all of it at right away, you can put some back into your cool whip containers and freeze them!



Moms Strawberry Gelatin Salad


3 Cups Boiling Water
6 oz Strawberry Jello
2 cups sliced strawberries
3 small sliced bananas
1 cup chopped pecans
½ cup sour cream

Mix boiling water, jello and stir until dissolved. , then add strawberries, chopped nuts. Pour into glass casserole dish and layer in the banana.

Let jell in fridge till firm. Remove and top with sour cream then add remaining jello over the sour cream and top with remaining banana and let jell again. When firm, top with cool whip and cut into squares to serve.

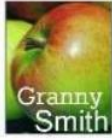
Cherry Coke Salad (from Michelle's friend Jana Moody)

1 can Cherry Pie Filling
¼ cup water
1/3 cup sugar
2 small packages of cherry jello

	<p>14 oz Coca Cola 1 large can crushed pineapple 1 cup pecans</p> <p>Mix water, sugar and cherries. Bring to boil. Take off heat and add Jello. Stir well. Add Coke. Let Cool. Add Pineapple and Pecans. Chill Overnight.</p>
	<p>Jello Cranberry Mold 1 (3 oz) package red jello 1 cup boiling water ¾ cup canned pineapple juice 1 can whole cranberry sauce 1 cup diced apples 1/3 cup chopped nuts</p> <p>Dissolve gelatin in boiling water. Add pineapple juice and cranberries. Chill until slightly thickened. Stir in remaining ingredients and pour into 4 cup mold. Chill until firm. If you double the recipe only use one cup of pineapple juice.</p>
<p>STRAWBERRY CUCUMBER SALAD</p>	 <p>STRAWBERRY CUCUMBER SALAD</p> <p>Strawberries Cucumbers Red onion Feta cheese Fresh mint</p> <p>Olive oil White balsamic Lemon juice Pepper</p> <p>Get the full printable recipe at LemonTreeDwelling.com</p>

Best Apples to Use

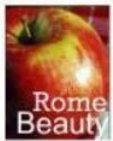
Baking



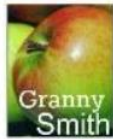
Fresh Eating



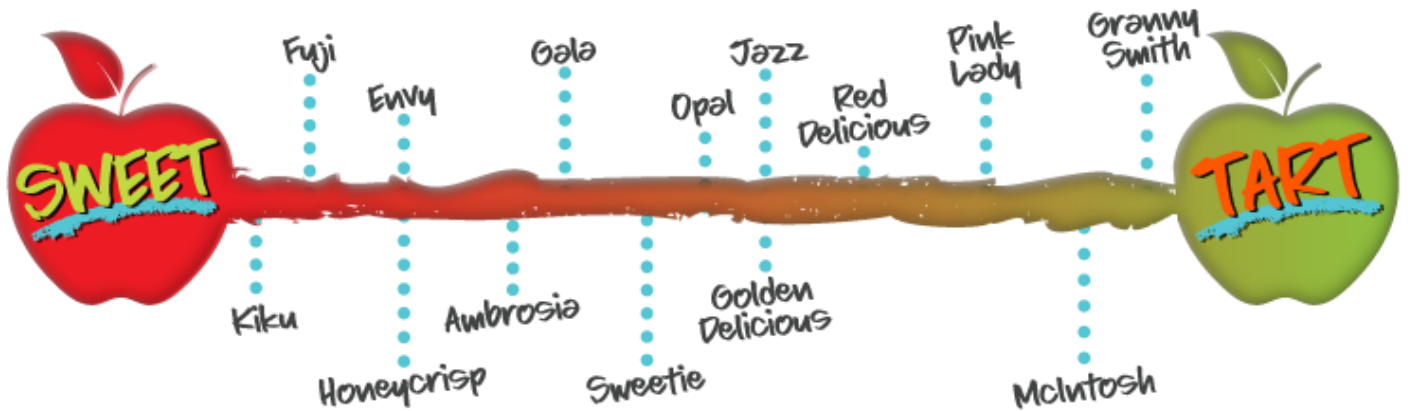
Pies



Sauces



SWEET-TART CHART



A VISUAL GUIDE TO *Apple Varieties*

Over 2,500 apple varieties are grown in the US! This chart covers the most common types you'll find at the store.

USE IT FOR:

snacking
salads
pie
sauce
baking
freezing

VARIETY	DESCRIPTION	snacking	salads	pie	sauce	baking	freezing	BEST IN
 Red Delicious	Mildly sweet, crunchy, best raw.	★	★	✗	✗	✗	✗	Aug-July
 Golden Delicious	Sweet, crisp, all purpose apple	★	★	★	★	★	★	Aug-July
 Gala	Very sweet, fragrant, great raw or for sauce	★	★	★	★	★	✗	Aug-July
 Fuji	Firm texture, one of the sweetest apples	★	★	★	★	★	★	Aug-July
 Granny Smith	Tart all-purpose apple beloved for pies	★	★	★	★	★	★	Aug-July
 Honeycrisp	Sweet, juicy and crisp with subtle tartness	★	★	★	★	★	★	Sept-May
 Cripps Pink (Pink Lady)	Firm with a unique sweet-tart flavor	★	★	★	★	★	★	Nov-July
 Braeburn	Bold and sweet-tart with a bit of spice.	★	★	★	★	★	★	Oct-July
 Jonagold	Crunchy, sweet and tangy.	★	★	★	★	★	★	Oct-July
















LEGEND: ★ EXCELLENT ✓ GOOD ✗ NOT RECOMMENDED

Source: <http://bestapples.com/varieties-information/varieties/>

TRIVIAL FUN *Little Known Apple Facts*

- Apples float because they are 25% air.
- Some apple trees can live over 100 years!
- Apples are a member of the rose family.
- The science of apple growing is called pomology.
- The average U.S. consumer eats about 19 lbs. of fresh apples a year (about 1 a week).
- U.S. orchards produce over 200 million bushels of apples a year!
- Apples have been cultivated in Europe since the Stone Age!



				
BRAEBURN	CRISPIN	EMPIRE	FUJI	GALA
Flavor Sweet/tart	Flavor Sweet	Flavor Sweet/tart	Flavor Sweet/ spicy	Flavor Sweet
Color Yellow with red	Color Green-yellow	Color Solid red	Color Red blush, yellow stripes, green	Color Red-orange, yellow stripes
Texture Firm	Texture Firm	Texture Crisp	Texture Crisp	Texture Crisp
Best Uses Snacking	Best Uses Snacking, pies	Best Uses Snacking, salads	Best Uses Snacking, salads, freezing	Best Uses Snacking, salads, sauce, freezing
Season Oct.-July	Season Oct.-Sept.	Season Sept.-July	Season Year-round	Season Aug.-Mar.
				
GINGER GOLD	GOLDEN DELICIOUS	GRANNY SMITH	HONEY CRISP	IDARED
Flavor Sweet/tart	Flavor Sweet	Flavor Tart	Flavor Sweet/tart	Flavor Sweet/tart
Color Green-yellow, sometimes with blush	Color Yellow-green	Color Green, occasional pink blush	Color Mottled red over a yellow background	Color Light red
Texture Crisp	Texture Crisp	Texture Crisp	Texture Crisp	Texture Firm
Best Uses Snacking, salads	Best Uses Snacking, salads, sauce, pies	Best Uses Salads, pies, sauce, baking, snacking	Best Uses Snacking, salads, pies, sauce, freezing	Best Uses Snacking, baking,
Season Aug.-Nov.	Season Year-round	Season Year-round	Season Sept.-Feb.	Season Oct.-Aug.
				
JONAGOLD	JONATHAN	McINTOSH	RED DELICIOUS	ROME
Flavor Sweet/tart	Flavor Spicy/ tangy	Flavor Tangy	Flavor Sweet	Flavor Sweet
Color Red with yellow/orange	Color Light red stripes over yellow/orange	Color Red and green	Color Striped to solid red	Color Deep solid red
Texture Crisp	Texture Less firm	Texture Tender	Texture Crisp	Texture Firm
Best Uses Snacking, salads, sauce	Best Uses Pies, baking	Best Uses Snacking, sauce, pies	Best Uses Snacking, salads	Best Uses Sauce, baking, pies
Season Oct.-May	Season Sept.-April	Season Sept.-July	Season Year-round	Season Oct.-Sept.

Lobe Logic **Lobe Lifting Heavy Earring Support Hooks**



Just loop the lobe lifter over your ear and insert your earring through your ear and the bottom hole in the lobe lifter.

[Check out my ETSY page by clicking here.](#)