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## **POST TIME CHEESE MOLD**

**First Place Winner**

Prepared by Bill Hammann

*1st Layer:*

½ lb sharp cheddar cheese, grated  
½ cup chopped pecans  
¼ cup mayonnaise or Miracle Whip

*2nd Layer:*

1 10 oz pkg. frozen, chopped spinach, drained  
1 8 oz pkg. cream cheese  
salt and pepper to taste

*3rd Layer:*

4 T. Major Grey's Chutney  
1 8 oz pkg. cream cheese  
1 tsp nutmeg

*4th Layer:*

½ lb cheddar cheese, grated  
¼ cup pecans, chopped  
¼ cup Mayonnaise or Miracle Whip

Combine ingredients of each layer. Spray a 5 inch deep Mold with vegetable oil. Place first layer firmly in bowl and follow with remaining layers. Refrigerate several hours and unmold.

Note: May be frozen. Divide into smaller containers.

Top with pepper jelly.

## **BROCCOLI SALAD WELSH**

**Second Place Winner**

Prepared by Sandie Welsh

3 bunches broccoli  
1/2 sweet onion, slices  
1 cu[ dried cherries or cranberries  
1 cup cashews  
1 lb. bacon crumbled

Dressing:

1 cup mayo  
1/4 - 1/2 cup sugar  
2 Tbs. Fresh lemon juice

Mix salad ingredients and toss with dressing.

(16)

## **CHINESE CHICKEN SALAD**

**Third Place Winner**

Prepared by Pat Ostrom

2 packages Ramen Noodle Soup – Beef/Chicken  
Flavored  
1 small head cabbage, shredded OR 16 oz. Bag  
pre-shredded slaw  
4 green onions, chopped  
1 cup slivered almonds  
3 Tbsp. sesame seeds  
3/4 lb. cooked, diced chicken (I used pre-cooked diced  
found in bags in meat case)  
1/2 cup oil  
1/4 cup cider vinegar  
3 Tbsp. sugar  
1 tsp. Dijon mustard  
Salt & pepper to taste

Mix oil, vinegar, sugar, mustard, and soup flavoring  
packets. Refrigerate at least 4-6 hours. Lightly toast  
almonds and sesame seeds. Mix in large bowl;  
smashed noodles (do not cook noodles, just crush in  
zip lock bag), cabbage, onions, almonds, sesame  
seeds and chicken. Add dressing and toss at least one  
hour before serving.

(17)

## **GERMAN POTATO SALAD**

Prepared by Elly Poland

3 lbs. new potatoes  
5 slices bacon, diced  
1/3 C chopped onion  
1 Tbsp. flour  
1/3 C white vinegar  
1/3 C sugar  
1/2 C water  
1/3 tsp. salt  
1 egg, beaten

Cook potatoes until tender (20-25 min. - do not overcook). Cool, peel (optional) and slice as thin as possible. Fry bacon until crisp - add onion and sauté until onion is clear. Add flour and blend until smooth. Add vinegar, sugar, salt and water gradually to fat and flour mixture. Cook, stirring, until mixture thickens. Boil 2 minutes. Remove from heat and cool slightly. Add some hot mixture to beaten egg (to warm) and finally add egg mixture to pan and blend. Pour over potatoes and mix gently. I usually add the potatoes to the pan. Serve warm or cold.

## **ASIAN CHICKEN SALAD**

Prepared by Phyllis Fried

Ingredients:

2 chicken breast – poached, cooled  
shredded lettuce  
1 red pepper – sliced  
1 cucumber – seeded, sliced  
2 scallion – sliced  
1 tomato – diced  
4 Tablespoons unsalted peanuts, chopped  
1/4 cup rice wine  
2 Tablespoons water  
1 Tablespoon soy sauce  
1 lime – juice only  
1/2 teaspoon sesame oil  
3 tablespoons vegetable oil  
salt  
black pepper

Poach, cool and shred chicken breast.

Assemble lettuce, pepper, cucumber, scallions, and tomato in salad bowl, top with shredded chicken. In blender, add remaining ingredients except chopped peanuts. Blend until smooth, adding salt and pepper to taste. Dress salad, top with chopped peanuts.

## **CUCUMBER MOUSSE**

Prepared by Michelle Hammann

1 medium cucumber, peeled,  
1 ½ cups sour cream  
seeded & shred 2  
tablespoons fresh dill weed  
2 tablespoons plain gelatin  
2 tablespoons lemon juice  
½ cup water 2 teaspoons salt  
2 cups mayonnaise

In a saucepan, sprinkle gelatin over the water & set aside to soften. Place cucumber in a mixing bowl. Add remaining ingredients except the gelatin & mix well.

Over low heat dissolve the gelatin (about 5 minutes) and add to cucumber mixture. Pour into a lightly oiled 1 ½ quart mold and chill until set.

From Historic Science Hill Restaurant in Shelbyville  
KY

## **SPINACH & SHRIMP VERANDA**

Prepared by Sheri Miller

Ingredients:

Salad:

2 cups fresh spinach  
1 cup fresh mushrooms – sliced  
11 oz. can Mandarin oranges (drained)  
5 oz. frozen, cooked small shrimp  
(thawed)  
¼ cup chopped onions  
½ cup chopped walnuts

Dressing

1 ½ cups mayonnaise  
1/3 cup honey  
1 tsp. Chopped parsley  
2 Tbsp. Grey Poupon “Country” mustard

## **TACO SALAD**

Prepared by Sarah Bradford

Recipe:

Brown 1½ lbs ground sirloin with one tablespoon garlic salt  
Drain and squeeze with paper towel to remove all extra fat

Add 3 tablespoons chili powder

Chop 1 green pepper, one red pepper and two bunches of green onions including some of the green stems

Chop and seed two large tomatoes

Rinse and drain one can of kidney beans

Mix all of the above ingredients together and add fat free Italian dressing. Refrigerate over night.

Put the mixture in a large salad bowl. Add crisp lettuce, 1½ cups grated sharp cheddar cheese, and some Doritos Chips.

Toss and serve. Add more dressing, cheese and chips to taste.

Serves six to ten.

## **CHICKEN SALAD WITH VEGETABLE/PASTA AND HERB VINAIGRETTE DRESSING**

Prepared by Suzette Nordstrom

Rotisserie chicken, deboned and cut into small pieces

Chopped carrots, summer squash, zucchini, red pepper, snow peas (use any vegetables of your choice)

Tri color spiral pasta

Coarsely ground black pepper

Tarragon

Herb vinaigrette dressing

Lettuce and tomatoes and chopped scallions for garnish

Mix cold chicken with chopped vegetables, pasta and spices. Blend in dressing to desired taste.

Place salad on a platter and surround it with the lettuce and tomatoes and sprinkle the scallions on top.