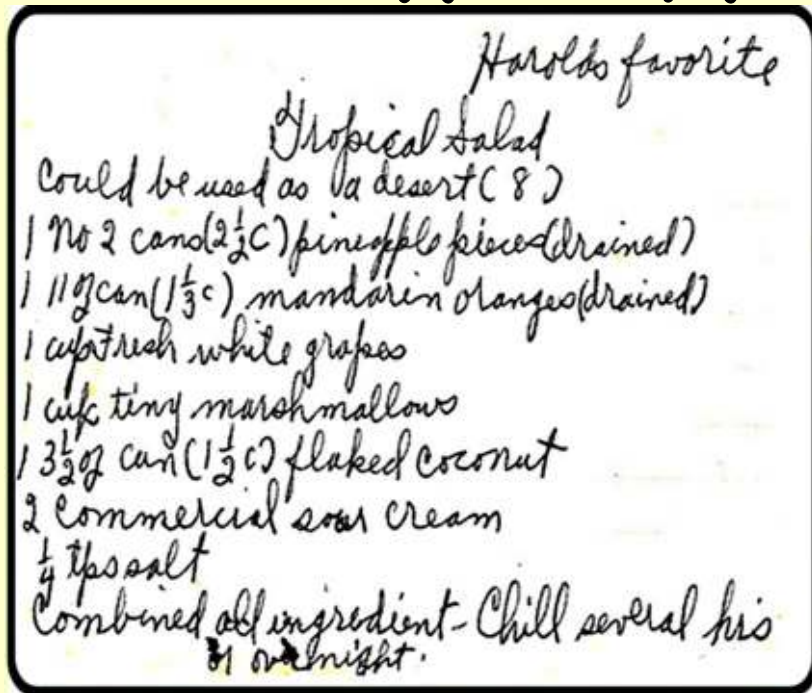


Mom's Tropical Salad



Harold's Favorite, written on Mom's recipe card. Harold (Belhorst) was a nephew of Mom's. This was a dish Mom brought to Hornung family outings where Harold was introduced to it and enjoyed it thoroughly.



Aunt Rita's Salad

Servings: 12 Serving size: 1 cup * Prep time: 12 hours



Another simple recipe with no known origin. It certainly was a treat when eating at Rita's and she served her salad. She also brought it to family get-togethers, where it was enjoyed by all.

INGREDIENTS:

- 1 Head - Lettuce (chopped)
- 1 Head - Cauliflower (cut in small pieces)
- 12 slices - Bacon (crisp fried, crumbled)
- 1/2 lb. - German Bologna (sliced 1/4" thick and cubed)
- 1/2 lb. - Summer Sausage (sliced 1/4" thick and cubed)
- 16oz. - Chunk Colby Cheese (cubed)
- 16oz. - Chunk Swiss Cheese (cubed)
- 2 cups - Miracle Whip

DIRECTIONS:

- 1.) Toss all ingredients in a Stainless steel or glass bowl.
- 2.) Spread Miracle Whip evenly on top.
- 3.) Cover and refrigerate overnight. Toss before serving.

Ken's version Caprese Salad



Boasting the colors of the Italian flag, Caprese Salad is one of the prettiest, tastiest, and easiest salads you'll ever make. Fresh mozzarella, ripe red tomatoes, and emerald green basil, plus robust olive oil are all you need to make this stunning summer salad recipe. My version is of an unknown origin recipe.

INGREDIENTS:

- 1 12oz. jar - Roasted Red Peppers (drained)
- 16 1/2 thick slices - Fresh Mozzarella Cheese
- 16 1/2 thick slices - Ripe medium slicing Tomatoes (seeded)
- 32 Fresh Basil Leaves {} 17oz. Extra Virgin Olive Oil
- 1 pinch - Ground Black Pepper {} 1 4oz. can - Sliced Black Olives

DIRECTIONS:

- 1.) Cut Roasted Red Peppers into 16 large pieces
- 2.) Prepare Mozzarella Cheese by cutting into rounds almost as large as Tomato slices. Retain Cheese cuttings and cut them into small pieces.
- 3.) Starting at the edge of a serving platter, place a tomato slice, on top of each slice place a Basil Leaf, a Cheese round, a piece of Roasted Red Pepper and another Basil Leaf. Continue in that pattern, forming a spiral from the outside in, until all the ingredients have been arranged, salad should end in the center of the platter. Drizzle the salad with Olive Oil and sprinkle with Black Pepper, Black Olives, and Cheese cuttings. Prep: 20 minutes * ready to serve in 20 minutes

Mom's Molded Rhubarb Salad



It is unknown where this recipe came from. Too bad, mom's handwritten recipe cards did not say where she found the recipe or if it was her original recipe.

