

## Aunt Alberta's Salad

a Selhorst Family Favorite

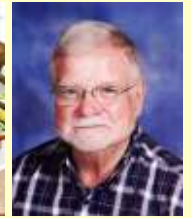


Aunt Alberta wrote out this recipe card for Mom and all it said was "Salad"

All of mom's sisters were good cooks. Aunt Alberta's "Salad" will be a fine addition to your table.

.. Salad  
1 package of lime Jello  
dissolved in 1 cups hot  
water - add 2 cups small  
marshmallows. Cool. add  
1 can crushed pineapple  
1/2 cups nuts.  
1 cup cottage Cheese  
1 package of cream whip  
according to package.  
mix altogether

## Ken's German Potato Salad



I recommend using New Red potatoes because of their waxy flesh and firm texture. Don't use starchy potatoes like Russet. Potato Salad can be served warm, at room temperature, or cold. The salad should not sit at room temperature for more than 2 hours.

### INGREDIENTS:

- 8 Red Potatoes (small, washed, not peeled)
- 4 Slices Bacon (diced) {} 3 medium Red Onions (diced)
- 2 tbsps. White Wine Vinegar
- 1/3 cup Low-Sodium Chicken Broth
- 1 tbsp. Prepared Yellow Mustard {} 1/3 tsp. Celery Seed
- 1/4 tsp. Salt {} 1/8 tsp. Ground Black Pepper
- 1/3 cup Fresh Herbs (chopped)  
(Mixture of Chives & Parsley)

### DIRECTIONS:

- 1.) Place Potatoes in saucepan. Cover with water. Heat to a boil. Cook over low heat 20 min. or until potatoes are just tender. Drain. Cool and cut into cubes.
- 2.) In a large skillet over medium heat, sauté diced Bacon until it begins to render some of it's fat, about 5 minutes. Add Onions and sauté for 5 more minutes, until Onions are softened and translucent, and the Bacon is cooked through.
- 3.) Stir Vinegar in the skillet with the Onions & Bacon, and let it reduce, about 2 minutes. Stir in Chicken Broth, Mustard, Salt, Pepper, and Celery Seed, and turn off heat.
- 4.) Add Potatoes and Chopped Herbs to the skillet with the vinaigrette. Gently stir until Potatoes are coated evenly with the Herbs, Onion, and Bacon. Serve warm.

# Real Seafood Co.

## Blue Cheese Cole Slaw



### Real Seafood Co. Toledo, Ohio Blue Cheese Cole Slaw

Our version of their Blue Cheese Cole Slaw uses reduced Kosher Salt. The original recipe calls for 2oz. Kosher Salt (11 1/2 tsp.)

12oz. Wishbone Italian Dressing  
5oz. Fresh Lemon Juice  
1oz. Kosher Salt (5 3/4 tsp.)  
1/2oz. Black Pepper  
5lbs. Dry Coleslaw Mix  
8oz. Blue Cheese  
4oz. Chopped Fresh Parsley  
6oz. Diced Onion

Combine Dressing, lemon Juice, Salt & Pepper. Mix well. Toss in remaining ingredients and serve.

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## Aunt Dale's Potato Salad



The dressing for potato salad in the "ice box" days was not made with mayonnaise. The dressing used allowed it to "keep" during the trip to Grandma's or the County Fair or a family get-together. The exact amount of the ingredients is not known. Cousin Jim remembered all the ingredients, but not the amount. The amounts listed are an average of other recipes listed on the net. Aunt Adelia was always called Aunt Dale.

### INGREDIENTS:

3 to 3 1/2 lbs. - Potatoes (about 10 medium)  
6 - Eggs, hard boiled  
1 - medium Onion, finely chopped  
1/2 cup - Evaporated Milk \* 3 tbsps. - White vinegar  
2 tbsps. - Prepared Mustard  
1/4 cup - Sugar \* 1 tsp. - Salt \* 1/4 tsp. - Pepper  
3 - Additional Hard-Boiled eggs, sliced \* Paprika

### DIRECTIONS:

1.) In a large kettle, cook Potatoes in boiling salted Water until tender. Drain, cool, and peel Potatoes, Then dice.  
2.) Separate 6 boiled Egg yolks from Egg whites. Set yolks asides. Chop whites and add to Potatoes with chopped Onion.  
3.) In a small bowl, mash yolks. Stir in Milk, Vinegar, Mustard, Sugar, Salt, and Pepper. Pour over potatoes, toss well. adjust seasonings if necessary. Spoon into serving bowl. garnish with 3 Egg slices and Paprika. Chill until serving.

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