

Jell-O Salad

Submitted by Gary Branscome

Ingredients:

2 large boxes of Lime Jell-O (or 4 small boxes)

One 16 oz. bag of coleslaw mix (consisting of shredded cabbage and carrots.)

One 20 oz. can of Pineapple Tidbits.

Directions:

Drain the pineapple and save the juice.

Heat four cups of water and stir in the Jell-O

When it is dissolved add two cups of cold water, substituting the pineapple juice for some of the water.

Pour it into your container and mix in the coleslaw and pineapple tidbits. (Since the coleslaw will float, a wide flat-bottomed container is best.) Add one more cup of cold water. (That will make seven cups, rather than the eight cups called for on the box.)

Place your container in the refrigerator to cool.

Will make about eight servings.

Corn Salad

Submitted by Elaine Finchum

2 cans whole kernel corn (Drained)

1 c. chopped green bell pepper

½ c. chopped red onion

2 c. shredded sharp cheddar cheese

1 cup mayonnaise

1 pkg. Chili Cheese Fritos

Mix all ingredients together except Fritos. Chill for 1 hour.

*Just before serving, stir in crushed Fritos.

Creamy Potato Salad

Submitted by Linda Luif

5 med-lg. potatoes

½ c. chopped onion

2 T. butter

3 T. Salad Dressing

2 boiled eggs - chopped

2 T. Yellow Mustard

2 T. Vinegar

5 T. Sugar

¼ c. pickle relish

1. Peel - boil potatoes until soft

2. Drain - Add butter, mustard, salad dressing, sugar, vinegar. Blend mash together.

3. Add eggs, pickle relish, onion.

4. Chill

Note: Can use 2 c. prepared instant potatoes.

Chili - Burger Supper

Submitted by Darcy L. Rhoad

1 c. elbow macaroni

1 lb. ground beef

1 can chili - beef soup

1 can tomato soup

3 slices cheese

1 onion, chopped

Brown meat and onion in skillet. Add both soups. Cook macaroni and drain; add to skillet and simmer. Top with cheese and add lid, so cheese will melt.