

Chicken Salad with Grapes & Pecans

Submitted by

½ c. light or regular mayonnaise
½ c. light or regular sour cream
1 Tbsp fresh lemon juice
1 tsp salt
½ tsp pepper
2 lbs. skinned, boned, cooked and chopped chicken breast
3 c. red and white seedless grapes, halved
1 c. chopped pecans, toasted
Lettuce leaves (optional)

Stir together mayonnaise, sour cream, lemon juice, salt and pepper in a large bowl. Add chopped chicken and grapes, tossing gently to coat. Cover and chill at least one hour. Stir in toasted pecans just before serving. Serve in stemware lined with lettuce leaves, if desired.

Cherry Salad

Submitted by

1 can cherry pie filling
1 can pineapple tidbits
1 c. chopped nuts
1 small jar maraschino cherries
1 can eagle brand milk
2 c. small marshmallows
10-oz. cool whip

Mix in a large glass bowl. Refrigerate overnight.

Creamy Potato Casserole

Submitted by

1 30-oz. pkg. frozen shredded hash brown potatoes, thawed
2 c. (16oz.) sour cream
2 c. shredded sharp cheddar cheese
1 10 ¾ oz. condensed cream of chicken soup, undiluted
½ c. chopped onion
¼ c. butter or margarine, melted
2 Tbsp. chopped fresh parsley
½ tsp. pepper
¼ tsp. salt

Combine all ingredients in a large bowl. Transfer to ungreased 2-qt. dish. Bake uncovered at 350° for 1 hour or until heated through. Yield: 8-10 servings.

Sweep Potato Bake

Submitted by

3 c. cold mashed sweet potatoes
1 c. sugar
½ c. milk
¼ c. soft butter
3 eggs
1 tsp. salt
1 tsp vanilla
Topping:
1 c. packed brown sugar
1 c. pecans
½ c. flour
4 Tbsp cold butter

In a mixing bowl, beat potatoes, sugar, milk, butter, eggs, salt and vanilla until smooth. Transfer to a 2-qt. greased baking dish. In a small bowl, combine topping ingredients. Cut in butter until crumbly. Sprinkle over potato mixture. Bake at 325° for 45-50 min. until topping is golden brown.