

EMMA'S FAMOUS SUMMER CHICKEN SALAD

8 ounces cooked chicken cut in bite-sized pieces
1 teaspoon curry powder
½ cup mild onion, coarsely chopped
2 sprigs fresh parsley, chopped
4 tablespoons Miracle Whip salad dressing
Salt and pepper to taste



Mix all ingredients and let stand for one hour in refrigerator. Serve open faced on rolls with olives, radishes, cranberry sauce, chips and iced tea.

“Realtor Tested” by Vel at Raben Real Estate – 342-7272

EMMA'S RAW VEGETABLE SALAD

1 can whole kernel corn
1 can green beans
1 can peas
1 cup chopped celery

1 cup chopped carrots
½ cup chopped onion
1 chopped green pepper



Drain canned vegetables and mix with chopped raw vegetables. Bring the following to a boil:

½ cup oil
1 cup sugar
¾ cup vinegar

1 tablespoon water
1 teaspoon salt
1 teaspoon celery seed

Pour over vegetables when cool. Refrigerate overnight so vegetables marinate. This will keep for several weeks in the refrigerator.

“Realtor Tested” by Kevin at Raben Real Estate – 342-7272

ELEANOR'S FAMOUS PINEAPPLE-CUCUMBER SALAD (CIRCA 1930)

1 sliced cucumber
7 ounces crushed pineapple
1 package lemon jello
1 cup hot water
Juice from pineapple
1 tablespoon vinegar
2 tablespoons chopped pimiento



Dissolve jello in hot water and add pineapple juice and vinegar. Cool and add cucumber, pineapple and pimiento. Chill. Delicious served with chicken.

“Realtor Tested” by Vel at Raben Real Estate – 342-7272

EMMA'S FAMOUS BROCCOLI/CAULIFLOWER SALAD

1 bunch of broccoli – small florets only
1 head of cauliflower – small florets only
1 can (6 ounces) pitted ripe olives (drained)
1 jar (6 ounces) stuffed green olives (drained)
8 ounces feta cheese – crumbled
1 pint tiny cherry tomatoes – whole
1 cup Italian salad dressing
(salt and pepper to taste)



Mix all ingredients in a large bowl with cover. Chill for 8 hours, tossing occasionally to distribute marinade. Yield: 3 to 4 quarts.

“Realtor Tested” by Dallerie at Raben Real Estate – 342-7272

EMMA'S FAMOUS SWEET MACARONI SALAD

2 boxes ring macaroni (cooked and drained)
5 shredded carrots
1 diced green pepper
1 diced small onion
1 pint Hellman's mayonnaise
1 cup sugar
¾ cup white vinegar
1 can Eagle Brand milk



Mix all ingredients together and refrigerate. (Will keep for 1 week).

“Realtor Tested” by Jeania at Raben Real Estate – 342-7272

EMMA'S FAMOUS LAYERED LETTUCE SALAD

Layer the following ingredients in a large bowl in the order given:

1 layer shredded lettuce (small head)
1 layer chopped onion
1 layer sliced cucumber
1 layer chopped green pepper
1 layer peas (one box frozen)
1 layer chopped hard boiled eggs (if desired)



Cover all with 1 pint mayonnaise and top with grated cheddar cheese and bacon bits. Cover tightly and refrigerate overnight.

“Realtor Tested” by Judy at Raben Real Estate – 342-7272

EMMA'S FAMOUS CHERRY SALAD

Salad: 1 #2 can crushed pineapple 1 5-oz. jar
maraschino cherries
¾ cup blanched almonds(slivered) 3 oz. stuffed
green olives
2 pkgs. orange jello



Drain juices from fruit and olives and add water to make 4
cups liquid. Heat liquid and add to jello. Cut up cherries and olives and add,
along with pineapple and nuts, to cooled jello.

Dressing: Grated rind and juice of 1 orange and 1 lemon
1 well-beaten egg 1 tablespoon flour
½ cup sugar ½ cup whipped cream

Cook, cool and add whipped cream.

“Tested” by Eleanor Raben at
Raben Real Estate – 342-7272

SUMMER SALAD

1 Fuji apple, sliced (1 cup)
1 stalk diced celery (1/2 cup)
15 pimiento-stuffed green olives
½ cucumber, sliced and deseeded (1/2 cup)
¼ to ½ teaspoon horseradish
½ cup green grapes
¼ to 1/3 cup red wine vinaigrette dressing



Toss together and serve.

“Realtor Tested” by Vel at Raben Real Estate – 342-7272