

# Salads of distinction

Tossed or frozen, salads are always popular for easy-to-prepare Summer meals. Use any of these unusual and interesting salads as the main dish or as an accompaniment.

## BLUE CHEESE GARDEN SALAD

TO PREPARE: 30 MIN.

TO CHILL: 2 HRS.

- 1 small cucumber
- 3 cups spinach pieces
- 2 cups lettuce pieces
- ½ medium-size red onion, thinly sliced
- ½ cup thinly sliced radishes
- ½ cup carrot strips
- ¼ cup salad oil
- 2 tablespoons cream
- 3 tablespoons cider vinegar
- 1 teaspoon sugar
- 1 teaspoon salt
- ½ teaspoon paprika
- 2 medium-size tomatoes, chilled and cut in wedges
- 1 small ripe avocado, peeled and sliced lengthwise
- ¾ cup crumbled Blue cheese (about 4 oz.)
- Freshly ground pepper

1. Rinse cucumber; do not pare. Draw lines of a fork lengthwise over entire surface of cucumber. Cut into thin slices.
2. Lightly toss cucumber slices with spinach, lettuce, onion, radishes, and carrots. Chill.
3. Combine salad oil, cream, vinegar, sugar, salt, and paprika in a screw-top jar. Cover tightly and shake vigorously to blend well. Chill.
4. When ready to serve, add tomato wedges, avocado slices, and Blue cheese to vegetables; add salad dressing and toss gently. Sprinkle salad with freshly ground pepper.

About 8 servings

## CELERY IN CREAMY DRESSING

TO PREPARE: 25 MIN.

TO CHILL: 3 HRS.

- 1 tablespoon sugar
- 1½ teaspoons salt
- ¼ teaspoon white pepper
- Few grains paprika
- ½ cup salad oil
- 2 tablespoons wine vinegar
- ½ cup thick sour cream
- ¾ cups thinly sliced celery
- 2 tablespoons slivered pimiento, drained

1. Put into a bowl the sugar, salt, white pepper, paprika, salad oil, and wine vinegar. Beat with rotary beater until blended. Add sour cream gradually, beating well after each addition. Continue beating until thick and well blended.
2. Turn dressing over celery and toss lightly to coat evenly. Chill about 3 hrs.
3. To serve, add pimiento and toss lightly.

About 8 servings

The fine flavor of this Blue Cheese Garden Salad is a superb basis for a Summer meal.

