

7 Layer Salad

1 head lettuce
1 head of cauliflower
1 large sweet onion (slice and ring)
1 lb. bacon, fried crisp and crumbled
8 oz. sharp cheddar, grated

Layer in large bowl; mix dressing and add and toss when you are ready to serve. Some layer these two ingredients when the rest are prepared. I prefer to add just before serving. I also toss so all ingredients are covered with dressing; some layer ingredients in long dish and serve without tossing.

Dressing (very complicated, only for the most astute)

1 cup Miracle Whip
1/2 cup sugar

(If the lettuce and cauliflower are very large, the dressing must be increased a little bit. This salad can be adjusted and other items used, some of the above eliminated. It's still good.)

For amount yielded, you saw the size of my container, and I used exactly what I stated above. My head of lettuce was very large and very solid, so quite a big quantity. Same for the cauliflower.

What I don't like about my method of tossing together with the dressing: the leftover does not keep very well. All the ingredients stay nice except lettuce goes wimpy. So if I am making a large bowl, and don't need that much for a meal, I remove half and use only half of the dressing. The rest will stay nice for a limited number of days.

Shirley Stutz
1/2007