

Fresh Broccoli Salad.

Need-

2 heads of fresh broccoli

1 red onion

1/2 pound bacon

3/4 cup raisins

3/4 cup sliced almonds

1 cup mayonnaise

1/2 cup white sugar

2 Tbl. white wine vinegar

Do - cook bacon till crisp. cool and then crumble into bite size pieces.

Cut broccoli into bite size pieces. Chop up onion. Combine all ingredients.

Dressing - mix mayonnaise, sugar, and vinegar till smooth. Stir into salad and chill.

Serve cold.

Napa Valley Wild Rice Salad Serves 8
Californica opulencia

- 8 oz wild rice uncooked
- 5 cups chicken broth
- 1 Cup Walnut or Pecan Halves
- 1 Cup Golden Raisins or Oranges
- 1 Tbsp grated orange rind
- $\frac{1}{4}$ C. Fresh chopped mint
- $\frac{3}{4}$ C. chopped green onions
- $\frac{1}{3}$ C. olive oil
- $\frac{1}{2}$ C. orange juice
- Salt + Pepper to taste

Add rice to boiling broth - Simmer

for 30-35 min - Drain well

Combine remaining ingredients + add
to rice. Enjoy!



Beet Salad Recipe

AUTHOR: SYLVIA FOUNTAINE | FEASTING AT HOME

PREP TIME: 30 COOK TIME: 60


TOTAL TIME: 1 HOUR 30 MINUTES YIELD: 6-8 1X

DESCRIPTION

This beet salad recipe always gets rave reviews! Just read all our 5-star ratings! It's made with red and golden beets, feta cheese, pistachios, raisins, and cilantro in a simple citrus vinaigrette. Steam the beets ahead and the salad comes together in 20 minutes!

INGREDIENTS

- ⦿ 1 1/2 pounds beets (red, golden, or a mix) cooked, peeled and diced (see notes)
- ⦿ 1/3 cup red onion, very finely chopped
- ⦿ 1 garlic clove, finely minced, use a garlic press
- ⦿ 4 tablespoons olive oil
- ⦿ 2 tablespoons red wine vinegar (or Apple Cider or Champagne Vinegar), more to taste
- ⦿ 1 orange (2 tablespoons zest and 4 tablespoons juice)
- ⦿ 1/2- 1 cup raisins (or sub-dried currants)
- ⦿ 1/2 teaspoon salt, more to taste
- ⦿ 1/2 teaspoon pepper
- ⦿ 1 cup cilantro, chopped, tender stems OK (or sub some mint, Italian parsley, basil)
- ⦿ 1/2 -1 cup pistachios
- ⦿ 1 cup feta, cut into cubes *or goat cheese*
- ⦿ Optional Garnish: For a festive twist you could top with pomegranate seeds!

 Cook Mode Prevent your screen from going dark

INSTRUCTIONS

1. **Boil, roast or steam beets until fork tender** (See notes-you can do this ahead and refrigerate, or purchase steamed beets). Trim and rub under cool running water to remove skin.
2. **Dice beets into small, 1/2 inch cubes and place in a large bowl.**
3. **Combine.** Add diced onion, garlic, olive oil, vinegar, orange zest and orange juice, raisins, salt and pepper and mix to combine well. Add cilantro, pistachios and feta. Gently toss.

4. **Taste and season.** Adjust salt, pepper and acid. Sometimes I'll add another squeeze of orange juice, or vinegar.
5. **Serve in a bowl or on a platter and garnish** with cilantro and sprinkle with more pistachios, craisins, or feta if you like.

NOTES

Cooking Beets:

☺Lately I like using my Instant Pot to steam beets ahead (like the day before). Place the steamer basket in the Insant pot with 1 cup of water in the bottom, set to pressure High for 16 minutes for 3 inch diameter beets. Cut extra-large beets in half. Naturally release. Refrigerate until ready to use.

☺You can always **boil** beets in a big pot, totally submerged in water or **steam** them in a big pot on the stovetop, using a steamer basket. Again, I like to cut bigger beets in half for faster cooking. Of course, **they can be roasted** in the oven as well. (425F, oiled, salted & peppered, wrapped in foil or in a baking dish covered in foil, or in a dutch oven 45-65 mins depending on size.) Take your pick.

This salad is beautiful using all golden beets. I used both here, but golden beets will lose their color when mixed with red beets. For the photos I added the golden beets over the red, to preserve their color for the photos.

This salad will keep 3-4 days in the fridge. If making ahead, toss in the cilantro and pistachios right before serving, and re-taste for salt and vinegar, adding more if necessary.

If you opt to leave the dried cranberries out, you may need to balance this with a little sweetness- a small spoonful of maple syrup may do it!

NUTRITION

Serving Size: Calories: 214 Sugar: 12.9 g Sodium: 212.7 mg
Fat: 14.7 g Saturated Fat: 4.3 g Carbohydrates: 17.9 g Fiber: 2.8 g
Protein: 5.3 g Cholesterol: 16.7 mg

Find it online: <https://www.feastingathome.com/beet-salad-with-feta/>

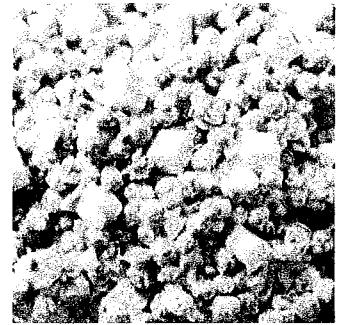
Classic Pea Salad

★★★★★ 5 from 128 Ratings

This easy green Pea Salad is an old fashioned classic recipe served cold and enjoyed all year round. Made with bacon, cheddar cheese, red onions, and a sweet dressing, all in one bowl and in only 15 minutes!

Prep Time: 15 mins **Total Time:** 15 mins

Servings: 8 (1/3 cup)



Ingredients

- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 1 tablespoon granulated sugar
- 2 teaspoons apple cider vinegar
- 1/4 teaspoon kosher salt
- 1/8 teaspoon pepper
- 4 cups frozen peas , thawed
- 1/3 cup diced red onion
- 3/4 cup cubed sharp cheddar cheese (approximately the same size as the peas)
- 8 slices bacon , cooked crispy and crumbled

Instructions

1. Put sour cream, mayo, sugar, apple cider vinegar, salt, and pepper in a large bowl; whisk to combine.
2. Add peas, onion, cheese, and bacon to the bowl; gently stir to coat completely.
3. Refrigerate at least 1 hour before serving. Garnish with some crispy bacon.

Notes

Any leftovers should be stored in the refrigerator in an airtight container for up to 3 days. I do not recommend freezing this salad, however. The dressing will not hold up very well, and the peas and bacon will get too mushy once thawed.

Nutrition

Calories: 265 kcal · Carbohydrates: 11 g · Protein: 9 g · Fat: 21 g · Saturated Fat: 8 g · Cholesterol: 36 mg · Sodium: 343 mg · Potassium: 222 mg · Fiber: 3 g · Sugar: 6 g · Vitamin A: 638 IU · Vitamin C: 23 mg · Calcium: 108 mg · Iron: 1 mg

Nutritional information given is an automatic calculation and can vary based on the exact products you use and any changes you make to the recipe. If these numbers are very important to you, I would recommend calculating them yourself.

Other Notes

Course: Salad **Cuisine:** American **Keyword:** pea salad, pea salad recipe

<https://bellyfull.net/pea-salad-recipe/>

TOFU and Green Bean Salad

- 16 oz. TOFU - firm or extra firm - Sliced $\frac{1}{2}$ in. thick
- $\frac{1}{2}$ c. flour or cornstarch, optional to coat tofu
- 16 oz. fresh green beans - blanched 6-8 min., shock
- 6-8 leafy greens, rolled, julienne sliced thin
- 2-3 scallions - thin bias cut
- $\frac{1}{4}$ - $\frac{1}{3}$ almond slivers, toasted optional

Pat sliced tofu dry (can weight down if desired for very firm). Dip slices into flour or cornstarch, fry in oil at medium high until golden and crispy - DO NOT TURN TOO SOON. (Skip this step if you prefer a lighter texture.)

* People new to tofu often are more adventurous to try it cooked crispy.

To Assemble:

Layer julienne greens, tofu, cooked and drained green beans, scallions, almonds.

Top with dressing to serve.

Dressing: $1 - \frac{1}{2}$ c. favorite Italian or Garlic dressing
 $\frac{1}{2}$ med. carrot, diced
 $\frac{1}{2}$ rib celery, diced
1 scallion, diced

Pulse half the dressing with veggies just until fine, but not minced. Add remaining dressing. Chill until ready to use.
Can be done ahead

Made by Sue Perkins.

White Chocolate Chip Cookies with Cranberries and Pecans

★★★★★

5 from 1 vote

These deliciously soft and chewy white chocolate chip cookies with cranberries and pecans are the perfect holiday cookie recipe. They are so good that they can be made all year round. They are loaded with chopped pecans, dried cranberries and white chocolate chips.

Prep Time

15 mins

Cook Time

9 mins

Total Time

24 mins

Course: Dessert Cuisine: American

Keyword: Cranberry Pecan White Chocolate Chip Cookies, White Chocolate Chip Cookie Recipe, White Chocolate Chip Cookies

Servings: 36 ^(large) Cookies Author: Deliciously Seasoned
48 smaller cookies

Ingredients

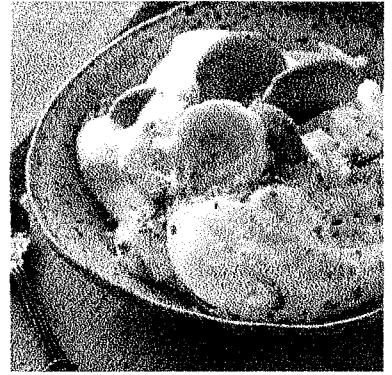
- 3 cups all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter, softened
- 1 cup brown sugar
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 large egg
- 2 cups dried cranberries, I used Craisins
- 1 ½ cups white chocolate chips
- 1 ½ cups pecans chopped + *toasted*

Instructions

1. Preheat oven to 375°
2. In a large bowl, using an electric mixer or a stand mixer with the paddle attachment, beat softened butter, brown sugar, sugar and vanilla together on medium speed until combined.
3. Add egg and beat until combined.

4. In a medium bowl, whisk flour, baking soda, and salt together.
5. Add dry ingredients to wet ingredients. Beat until combined.
6. Stir in dried cranberries, pecans, and white chocolate chips.
7. Drop by rounded 1½ teaspoons on an ungreased cookie sheet. (I used a 1 ½ inch cookie scoop) *Will be crumbly - I formed after scooped onto cookie sheet*
8. Bake for 8 - 9 minutes or until the edges start to brown.
9. Remove from the oven. Let sit on a baking sheet for a couple minutes. Transfer to a wire rack to cool.

Cindy Wehrle



MAGNOLIA BAKERY'S FAMOUS BANANA PUDDING RECIPE

Christy Denney

★★★★★ 4.63 from 2234 votes

This Magnolia Bakery Banana Pudding Recipe has layers of creamy pudding, bananas, and Nilla wafers. It's heaven and way easier than you think! This is the ACTUAL banana pudding recipe from their cookbook.

☐ *prep time:* 15 MINS ☐ *chilling:* 7 HRS
☐ *total time:* 7 HRS 15 MINS ☐ *servings:* 15 SERVINGS

INGREDIENTS

- 1 (14 oz) can sweetened condensed milk
- 1 ½ cups ice cold water
- 1 (3.4 oz) box instant vanilla pudding mix
- 3 cups heavy cream
- 4 cups sliced barely ripe bananas, (see note)
- 1 (12 oz.) box Nilla Wafers

EQUIPMENT

Large Glass Bowl Hand Mixer (for making whipped cream)

INSTRUCTIONS

1. In a large bowl, beat together the **sweetened condensed milk** and **1 ½ cups ice cold water** until well combined - about 1 minute. Add the pudding mix and beat well - about 2 minutes. Cover and refrigerate for 3-4 hours or overnight. It is very important to allow the proper amount of time for the pudding mixture to set. It will be watery if you don't let it set up long enough.

2. In a large bowl, whip the **3 cups heavy cream** until stiff peaks form. Gently fold the whipped cream into the pudding mixture until no streaks of pudding remain.
3. Dessert can either be made in individual portions or in a large glass bowl with 4-5 quart capacity (a 9x13 baking dish also works).
4. To assemble dessert, arrange 1/3 of the Nilla wafers covering the bottom, overlapping if necessary. Next, layer 1/3 of the bananas, and 1/3 of the pudding mixture. Repeat twice more, garnishing with additional wafers or wafer crumbs on the top layer. Cover tightly and allow to chill in the fridge for at least 4 hours - or up to 8 hours, no longer (because bananas will start to brown - see Notes for tips on preventing browning).

NOTES

The reason the recipe says to serve within 8 hours is that the bananas will turn brown as they oxidize. There are a couple of things you can do to make not brown as fast. I usually just do #1 and #4. 2 and 3 aren't necessary unless you're trying to make WAY ahead of time.

- 1) Pick bananas that are barely ripe. If they are slightly green and the stem, those are perfect. These will tend to brown as fast. You just don't want overripe bananas.
- 2) Brush them with some lemon juice. Any fruit juice helps (pineapple, apple, orange). This can change the flavor slightly so brushing them is better than soaking them. Even water neutralizes the ph and will slow down the browning if you rinse them in water.
- 3) Rinse them with club soda. The advantage here is that it won't affect the taste. Don't use tonic as it has a bad taste.
- 4) Try to keep them airtight. The less contact with the air the less they will brown. Make sure the pudding mixture is covering them.

Source: Magnolia's Bakery Cookbook

NUTRITION INFORMATION: *servings:* 1grams

▣ *cuisine:* **AMERICAN** ▣ *author:* **CHRISTY DENNEY**

Magnolia Bakery's Famous Banana Pudding Recipe — <https://www.the-girl-who-ate-everything.com/magnolia-bakerys-famous-banana-pudding/>

No-Bake Greek Yogurt Fruit Tart

15 medjool dates, with the pits
¾ cup walnuts
¾ cup unsalted roasted almonds
¼ tsp. salt
1 ¼ cup whole milk Greek yogurt
1 tsp. vanilla bean paste or vanilla extract
½ tsp. orange zest
2 tsp. honey
1 ½ cup mixed berries

Add the dates to a bowl and cover with very hot water. Cover and let sit for 15 minutes. Drain, pat dry, and cut in half, removing the pit.

Spray a 8-inch pie pan with nonstick spray. Add the soaked dates, nuts and salt to a food processor. Pulse until the mixture is finely chopped. Transfer the mixture to the prepared pie plate. Lightly spray your hands or the bottom of a dry flat measuring cup and gently press the crust out to cover the base and the sides of the pie plate.

In a medium bowl, mix together the yogurt, vanilla paste, orange zest and honey. Spoon the mixture into the pie plate and smooth into an even layer. Arrange the fruit in your desired pattern. Loosely cover with plastic wrap and refrigerate for 1 hour before serving.

Joyce's Bean Salad

2 cups sugar

½ cup brown sugar

1 cup red wine vinegar

¾ cup cider vinegar

1/3 cup salad oil

2 cloves garlic minced fine

1 tsp. dry mustard

1 tsp. salt

Prepare the marinade in a large jar or bowl and agitate well until sugar granules are completely dissolved. Refrigerate for 2 hours.

1 can each of the following:

Black beans

Green beans

Red Kidney beans

Garbanzo beans

Whole kernel corn

Wax beans

Butter beans

Canned mushrooms

White Hominy

Pitted Black olives

Canned carrots, or 2 carrots sliced and cooked al dente

Green, Red, Yellow peppers, diced

Drain all cans and place ingredients in a large bowl. Add the remaining ingredients and mix well. Add the marinade and refrigerate for two hours or up to 2 days before serving.

Prepared by Sharla and Douglas Cook

Pasta Salad

2 cups of the dry pasta of choice-cook as directed

cut up veggies that you want in your salad

cut up meat of your choice as well as cheese

I add cut up tomatoes just before serving

Italian salad dressin (1 cup or more) mixed with 1 tsp of
McCormick's Perfect Pinch Salad Supreme seasoning mix

Today, I used broccoli, carrots, cucumber, tomatoes,
green onions, yellow and orange peppers, as well as
pepper Jack cheese and smoked honey ham
Mix and enjoy!!

Marty Oakley

Lauren + Becky Kuhr

Poppy Seed Chicken and Grape Pasta Salad

In this delicious pasta salad you'll find tender bowtie pasta, hearty pieces of chicken, sweet grapes, crisp celery and crunchy almonds all coated with an irresistible creamy poppy seed dressing. It's just so good!

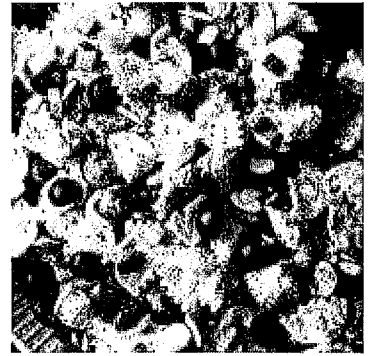
Servings: 9

Ready in: 55 minutes

Prep
15 minutes

Cook
10 minutes

Chill time
30 minutes



Ingredients

- 10 oz. bow tie pasta (about 4 cups)
- 2 cups cooked and cooled, diced chicken breasts (I used rotisserie)
- 12 oz. red grapes halved (about 2 cups)
- 1 cup diced celery
- 3/4 cup Fisher Sliced Almonds
- 1/2 cup sliced green onions green portion
- 1/3 cup dried cranberries (optional)

Dressing

- 1/2 cup fat free plain Greek Yogurt
- 1/2 cup full fat mayonnaise
- 3 Tbsp white wine vinegar or apple cider vinegar
- 3 Tbsp honey
- 2 Tbsp granulated sugar
- 1 1/2 Tbsp poppy seeds
- 1/2 tsp salt then more to taste

or store-bought

Instructions

1. Cook pasta to al dente in salted boiling water according to directions on package.
2. Drain then rinse with cold water and let drain completely. Set aside and let cool.
3. In a mixing bowl whisk together Greek yogurt, mayonnaise, vinegar, honey, sugar, poppy seeds and 1/2 salt.
4. Add drained pasta to a salad bowl along with chicken, grapes, celery, almonds, green onions and cranberries.
5. Pour dressing over top and toss to evenly coat. Season with more salt to taste and toss.
6. Chill at least 30 minutes (and up to 1 day) before serving (this allows some time for the pasta to absorb the dressing and time for the flavors to meld). Serve chilled.
7. Recipe source: Cooking Classy