

**HOLY FAMILY PARISH OF CEDAR COUNTY—SS. PETER & PAUL CATHOLIC CHURCH • 2013**

The following salad recipes are suggestions for funeral luncheons. The amounts used may have to be adjusted somewhat to make the desired amount. Having several bowls of the same type of salad enables the eating line to process faster; it allows the salads to be mixed together, providing for less waste. You may, however, bring a salad of your choice to funerals.

**Fruit Salad**

- 2 20 oz. cans Fruit cocktail w/ juice
- 2 20 oz. cans Pineapple Chunks w/ juice
- 5 c Miniature marshmallows
- 2 1/2 3.5 oz. Vanilla instant pudding
- 2 12 oz. Cool whip

Mix all together.

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**Macaroni Salad**

- 1# Spiral macaroni, cooked and rinsed
- 1 Small onion, diced
- 2 Large carrots, shredded
- 1 c Celery, cut up
- 2 c Shredded cheddar cheese
- 2 c Frozen peas, thawed

Mix 2 cups sugar, 1 pint salad dressing, 1 cup white vinegar, and 1 can evaporated milk. Pour over and let set. This can be made a day ahead of time.

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**Taco Salad**

- 1.5# Hamburger
- 2 Packets Taco seasoning
- 16 oz. Twist macaroni
- 1/2 c Onion, chopped
- 1/2 c Green pepper, chopped
- 1 c Shredded cheddar cheese
- 6 Tomatoes, chopped
- 16 oz. Catalina Dressing

Brown hamburger and drain. Cook macaroni according to package. Add all other ingredients. Refrigerate 30 minutes before serving.

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**Marinated Vegetable Salad**

- 1 Head of cauliflower, broken into small pieces
- 1 Bunch of fresh broccoli, cut up
- 1 Can black olives, cut up
- 2 c Celery, cut up
- 4 Tomatoes, cut up
- 2 Cucumbers, cut up
- 1 16 oz. bottle Zesty Italian Dressing

**Cucumber Shell Salad**

- 2 16 oz. Pkgs. Medium Shell Pasta
- 2 16 oz. Pkgs. Frozen Peas, thawed
- 2 Med. Cucumbers, halved & sliced
- 2 Small red onions, chopped
- 2 c Ranch Dressing

Cook pasta as directed on package. Drain. Mix pasta and vegetables. Cover with ranch dressing and stir. Refrigerate and serve.

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**Coleslaw**

- 3 Heads of cabbage, shredded
- 1 Large onion, chopped
- 4 Shredded carrots
- 1 tsp Celery seed

Toss all the above together. Add either the Oil Dressing or the Creamy Dressing below:

*Oil Dressing*

- 3 c Sugar 1 1/2 c Vinegar
- 3/4 c Oil 3 tsp Salt

Bring the above to a boil. Remove from heat and cool 1 hour. Pour over cabbage mixture and chill at least 1 hour before serving.

*Creamy Dressing*

- 3 c Salad Dressing 1 1/2 c Sugar
  - 3/4 c Vinegar 3/4 tsp Salt
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**Potato Salad**

- 4 lbs Potatoes, cooked, peeled and sliced
- 8 Eggs, hard-boiled and chopped
- 3/4 c Onion, finely chopped
- Chopped celery, as desired

*Dressing*

- 1 2/3 c Salad dressing
- 1 1/4 tsp Prepared mustard
- 1 1/4 tsp Salt
- 3/4 tsp Pepper

Mix all ingredients and chill.