

# Salads

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## GARDEN BOWL

- 3 cups broken mixed greens (lettuce)
- 2 medium tomatoes, wedged
- 1/2 medium cucumber, sliced
- 6 radishes, sliced
- 1 avocado, peeled and sliced

## Parsley dressing

Place greens in salad bowl. Toss with tomato, cucumber, radishes and avocado. Add enough parsley dressing to moisten and toss lightly again. Serves 6

## PARSLEY DRESSING

- 1/2 cup sugar
- 1/4 cup vinegar
- 1/2 cup salad oil
- 1/2 cup catsup
- 1 teaspoon paprika

## Salt

2 tablespoons minced parsley  
Place all ingredients in a jar or shaker and blend well.

Betty Blehl  
Mertztown

## FROSTY FRUIT SALAD

- 1 8-ounce package Neufchatel cheese, softened
- 1 cup dairy sour cream
- 1/4 cup sugar

## 1/4 teaspoon salt

- 1 17-ounce can apricot halves, drained and halved
- 1 8 3/4-ounce can crushed pineapple, drained
- 1 16-ounce can pitted dark sweet cherries, drained
- 1 cup miniature marshmallows
- Crisp greens or watercress
- In large mixer bowl, beat cheese

until smooth. Blend in sour cream, sugar and salt on low speed. Stir in fruit and marshmallows. Pour into 6 to 8 individual molds or into 4 1/2-cup mold. Freeze at least 8 hours. Ten minutes before serving, unmold on crisp greens.

**CORRECTION** - A recipe for Jumbo Oatmeal Peanut Butter Cookies appeared in last week's Home on the Range. The amount of granulated sugar for those cookies was printed incorrectly and the peanut butter omitted. Below is the corrected recipe.

## JUMBO OATMEAL PEANUT BUTTER COOKIES

- 3/4 cup butter
- 1/2 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar, packed
- 2 eggs
- 1/4 cup milk
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 1/2 cups quick cooking oats
- 1 cup raisins or chocolate chips

Cream together butter, peanut butter and sugar until smooth and creamy. Add egg, milk and vanilla. Blend well.

Sift together flour, baking soda, salt and cinnamon. Stir into creamed mixture. Blend in oats and raisins. Drop by tablespoonfuls onto greased baking sheets about 2 inches apart. Bake in 350°F. oven for 15 minutes or until done. Makes 36 3-inch cookies.

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Punxsutawney

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