

Marinated Limas

Ingredients

- 2 pkgs frozen lima beans, cooked according to pkg.
- 1 cup salome or pepperoni
- 1/2 cup chopped onions

Dressing

- 1/2 cup oil
- 1/4 cup lemon juice
- 1/4 cup parsley
- 1 clove garlic
- 1/2 tsp salt
- 1/4 tsp dry mustard
- 1/4 tsp pepper

Instructions

1. Cook lima beans according to package directions.
2. Add salome or pepperoni and chopped onions.
3. Shake or beat dressing ingredients together and pour over beans.
4. Chill 1 hour before serving.
5. At serving time, arrange lettuce leaves in bowl and spoon limas on.

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2 pkgs frozen lima beans cooked
according to pkg. - add
1 cup salame or pepperoni.
 $\frac{1}{2}$ cup chopped onions.

Dressing

$\frac{1}{2}$ cup oil

$\frac{1}{4}$ " lemon juice

$\frac{1}{4}$ " parsley

1 clove garlic

$\frac{1}{2}$ teas salt

$\frac{1}{4}$ teas dry mustard

$\frac{1}{4}$ teas pepper

Shake or beat dressing and pour
over beans & chill 1 hr before
serving

At serving time arrange lettuce
leaves in bowl and spoon limas
on.

Doris Mahon