# Veg. Salad

*Recipe from the kitchen of Paula Guffey  -  Serves 12*

## Ingredients

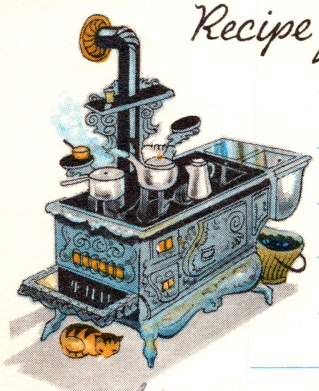
- 1 head lettuce, broken into bite size pieces in a large flat salad bowl
- 1/2 cup diced onion
- 1 can sliced thin water chestnuts
- 1 pkg frozen peas, separated (do not cook)
- Optional: 1/2 cauliflower pieces
- 1 1/2 cups Helman's mayonnaise (medium jar)
- 3 tsp sugar
- Romano cheese, to cover
- Parmesan cheese, to cover
- Wedges of tomatoes, for garnish
- Wedges of boiled eggs (yolk side up), for garnish
- Diced bacon chips or bacos, for garnish

## Instructions

1. Place lettuce broken into bite size pieces in a large flat salad bowl.
2. Layer diced onion, sliced water chestnuts, and frozen peas (do not cook) over the lettuce. Add cauliflower pieces if using.
3. Cover with 1 1/2 cups Helman's mayonnaise, spread like frosting, sealing the edges.
4. Sprinkle 3 tsp sugar over the top.
5. Sprinkle Romano and Parmesan cheese over the top until thoroughly covered.
6. Put in refrigerator overnight or several hours before serving.
7. Before serving, decorate the top with wedges of tomatoes and wedges of boiled eggs (yolk side up).
8. Sprinkle top with diced bacon chips or bacos.
9. Do not toss. This salad will keep for several days.

Here's what's cookin' Veg. salad Serves 12

Recipe from the kitchen of Paula Huffey



1 head lettuce - broken into bite size pieces in a large flat salad bowl.

½ C diced onion

1 Can sliced thin water chestnuts

1 pkg frozen peas separated (do not cook)

optional ½ cauliflower pieces.

Cover with 1½ C Helmann's mayonaise (med. jar) spread like frosting sealing edges. Sprinkle over top 3 tsp sugar

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Sprinkle Romano + Parmesan cheese over top well until thoroughly covered.

Put in refrig. over night or several hours before serving.

Before serving decorate top with wedges of tomatoes + wedges of boiled eggs (yolk side up)

Sprinkle top with diced bacon chips or bacos. Do not toss

This salad will keep for several days.

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