Orange Peanut Salad

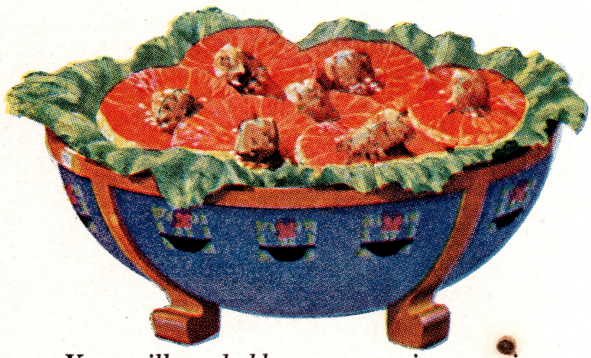
Ingredients

- 1 banana
- 2 Sunkist oranges
- 1/2 cup peanuts, finely chopped
- Lettuce
- French dressing

Instructions

1. Remove skin from banana; scrape, and cut in quarters lengthwise, then into thirds crosswise.
2. Roll the banana pieces in finely chopped peanuts.
3. Pare the oranges and cut crosswise into slices.
4. Stamp out the center of each orange slice and insert a piece of banana through each slice.
5. Arrange on a bed of lettuce and serve with French dressing.

Orange Peanut Salad



You will probably never again use vinegar in dressings once you try the "witching drop of lemon juice." Practically all famous chefs have discarded vinegar because lemon juice gives a more exquisite flavor. Learn for yourself what these chefs have proved. Send now for the recipes.

1 banana
2 Sunkist oranges
½ cup peanuts
Lettuce
French dressing

Remove skin from banana; scrape, and cut in quarters, (lengthwise), and thirds (crosswise), and roll in peanuts, finely chopped. Pare oranges, cut in slices (crosswise); stamp out center, and insert a piece of banana through each slice. Arrange on bed of lettuce, and serve with French dressing.

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