

7-Layer Salad

Make this a day ahead for one of the best salads you'll ever have!

1 1/2 heads of lettuce, shredded	1 pint mayonnaise (Hellmann's)
1/2 Cup celery, chopped	12-16 ounces sharp cheddar cheese, shredded
1/2 cup green pepper, chopped	1 pkg. bacon, fried and crumbled
1/2 cup onion, chopped	4 eggs, boiled and chopped
1 cup tomato, chopped	1 Cup sour cream
1 package (10 ounce) frozen peas	Sugar

Mix the mayonnaise and the sour cream together. Sprinkle in a bit of sugar... but just a bit, to sweeten. Set aside. In a 13 x 9 pan that can be covered, make succeeding layers of lettuce, celery, 1/2 the eggs, 1/2 the bacon, onion, peas, tomato, green pepper, other 1/2 bacon and other 1/2 egg. Spread mayo/sour cream mixture over the top. Sprinkle with shredded cheese. Cover tightly and refrigerate for 8 hours or overnight. Leave in layers, and dig to the very bottom of the bowl!

Peanut Butter Bars

by Donna Long

1 Cup white syrup
1 Cup Sugar
Combine and bring to a boil
Add 1 1/2 Cups peanut butter
6 Cups Special K Cereal

Put 6 Cups Special K in a bowl. Pour syrup mixture over and stir well (don't bake). Put onto a greased jelly roll pan.

Frosting: 6 oz milk chocolate chips and 12 oz. Peanut Butter Chips. Melt together and frost bars.

This year, Donna made a variation on the frosting. Instead of using the mixture above, she used 9 oz. milk chocolate chips and 9 oz. peanut butter chips. She thought that it made the bars not quite so sweet.

But, the original recipe is how the kids always loved them. You'd always find them eating the peanut butter bars before dinner!