

Sheet1

NAME,C,41	TIME,C,15	YIEI	CALCQ1,C,€Q2,CQ3,CQ4,C,€Q5,C,€Q6,C
CAESAR SALAD	30 MINUTES	8 200	2 1/3 1/3 2 1/4
1860 SALAD	30 MINUTES	8 100 1/2	1 1 1 1
AMERICAN POTATOE SALAD	1 HOUR	12 330 12	4 3 1 1/2 1/2
RICE AND BEAN SALAD	45 MINUTES	8 210 1	3 1 2 3/4
CLASSIC AMERICAN CHICKEN SALAD	1 1/2 HOURS	4 360 1	1 1/3 2
GARLIC DRESSING	BEFORE SERVING	4 90 1 1/4	1/2 3 2 1/4 1 1
GREEN GODDESS DRESSING	BEFORE SERVING	2 100 3/4	2 1 1 1 1
POPPY SEED DRESSING	BEFORE SERVING	4 125 1/4	1/2 1/3 1 1 1

Sheet1

Q7,CQ8,CQ9Q10,C,6	M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,1M6,C,1
1/8 1 1		MEDIUM HEADS	CUP	CUP	TBS. TSP.
1 1/2	10 OZ. PKGE.		SMALL HEAD	SMALL HEAD	
2 3/4	MEDIUM				CUP CUP
1/2	CUP		LARGE	19 OZ. CAN	TBS. TSP.
1	3 POUND			LARGE	CUP TBS.
1 1/2 2	CUPS	CUP	TBS.	TSP.	TSP. TSP.
3/4	CUP		TBS.	TBS.	TBS. TBS.
1	CUP	CUP	CUP	TBS.	TBS. TSP.

Sheet1

M7,C,1	M8,C,12	M9,C,12	M10,C,12	I1,C,47	I2,C,47
TSP.	2 OZ. CAN			GARLIC CROUTONS	ROMAINE LETTUCE
	CUP			FROZEN PEAS	BOILING WATER
TSP.	TSP.			POTATOES	WATER
TSP.				RICE	VEGATABLE OIL
TBS.				CHICKEN FRYER	SALT
TSP.	TSP.			OLIVE OIL	LEMON JUICE
TSP.				MAYONNAISE	MINCED ANCHOVY FILLETS
TSP.				SALAD OIL	SUGAR

Sheet1

I3,C,47

OLIVE OIL

ROMAINE LETTUCE

EGGS

CELERY STALKS, THINLY SLICED

WATER

CHILI SAUCE

CHOPPED PARSLEY

CIDER VINEGAR

I4,C,47

GRATED PARMESAN CHEESE

ICEBERG LETTUCE

CELERY STALKS, THINLY SLICED

RED KIDNEY BEANS, DRAINED

CELERY STALK, THINLY SLICED

SALT

CHOPPED CHIVES

POPPY SEEDS

I5,C,47

LEMON JUICE

CUCUMBER, THINLY SLICED

MAYONNAISE

RED WINE VINEGAR

MAYONNAISE

SUGAR

CHOPPED GREEN ONIONS

GRATED ONION

Sheet1

16,C,47

SALT

GREEN ONION, SLICED

MILK

SALT

MILK

PREPARED HORSERADISH SAUCE

TARRAGON VINEGAR

SALT

17,C,47

CRACKED PEPPER

CELERY STALK, SLICED

SALT

SUGAR

LEMON JUICE

PREPARED MUSTARD

TARRAGON

DRY MUSTARD

18,C,47

ANCHOVY FILLETS, DRAINED

YOUR CHOICE OF SALAD DRESSING

PEPPER

LETTUCE LEAVE

PAPRIKA

I9,C,47  
EGG

I10,C,47

GARLIC CLOVES, CRUSHED

Sheet1

ST1,C,142

TEAR LETTUCE INTO BITE SIZED PIECES, PLACE IN LARGE, CHILLED SALAD BOWL. ADD OLIVE OIL AND TOSS TO  
PLACE PEAS IN SMALL BOWL, COVER WITH BOILING WATER AND LET STAND 5 MINUTES.

OVER HIGH HEAT IN 5 QT. SAUCEPOT, HEAT UNPEELED POTATOES AND ENOUGH WATER TO BOIL. REDUCE HEAT  
PREPARE RICE PER LABEL AND PLACE IN BOWL.

RINSE CHICKEN WELL. PLACE CHICKEN BREAST DOWN INTO SAUCEPAN. ADD GIBLETS, NECK, 1 TSP. SALT AND 2  
MEASURE ALL INGREDIENTS INTO SMALL BOWL AND MIX WITH WIRE WHISK UNTIL WELL BLENDED.

IN SMALL BOWL, STIR ALL INGREDIENTS UNTIL WELL MIXED. COVER AND REFRIGERATE.

BLEND ALL INGREDIENTS IN BOWL WITH MIXER AT MEDIUM SPEED UNTIL WELL MIXED.

Sheet1

ST2,C,142

ADD CHEESE, LEMON JUICE, SALT, PEPPER, ANCHOVY FILLETS AND UNCOOKED EGG. TOSS WELL AND ADD CRO  
IN LARGE BOWL, TEAR LETTUCES INTO BITESIZED PIECES. DRAIN PEAS AND ADD TO LETTUCE WITH CUCUMBER  
COOL POTATOES AND CUT INTO 3/4 INCH CUBES. HARD COOK EGGS AND DICE.  
PLACE 2 TBS. OIL IN SKILLET AND WARM OVER MEDIUM HEAT. COOK CELERY UNTIL TENDER. SPOON INTO RICE  
HEAT ON HIGH TO BOILING, REDUCE HEAT, COVER AND SIMMER 35 MINUTES.  
COVER AND REFRIGERATE. STIR OR SHAKE BEFORE USING.

STORE IN TIGHTLY COVERED JAR AND REFRIGERATE. VERY THICK DRESSING.



ST3,C,142

ADD DRESSING AND TOSS OR ADD WITH EACH SERVING.

IN LARGE BOWL, TOSS POTATOES, DICED EGGS AND REMAINING INGREDIENTS.

ADD KIDNEY BEANS, VINEGAR, SALT, SUGAR AND 2 TBS. OIL. MIX VERY WELL.

REMOVE ALL CHICKEN PARTS TO LARGE BOWL. REFRIGERATE 30 MINUTES. DISCARD SKIN AND BONES. CUT PA

ST4,C,142

SERVE AT ROOM TEMPERATURE OR CHILL.

IN LARGE BOWL, MIX CHICKEN PIECES, CELERY, MAYONNAISE, MILK, LEMON JUICE AND 1 TSP. SALT. SERVE ON

ST5,C,142	ST6,C,142	ST7,C,142	SYS_ID,N,8,0
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