

Marinated Cole Slaw

Grandma's recipe

1/3 cup oil	1 tsp. celery seeds
1/3 cup vinegar	Cabbage, chopped
1/4 cup sugar	Green bell pepper, chopped
1 tsp. salt	Onion, chopped
1/2 tsp. dry mustard	Pimentos, optional

Mix the first 6 ingredients together and pour over the remaining ingredients. Stir and let marinate several hours or overnight, stirring occasionally.

Mexican Salad

Patricia Cooper

1 large head lettuce	3 tomatoes, chopped
1 lb. Cheddar cheese	1/2 onion, chopped
1 (15 oz.) can Ranch-style beans	1 bottle Kraft Catalina dressing
	2 cups Fritos, crumbled

Chop lettuce; add tomatoes, onion, cheese, and beans. Stir in dressing and toss lightly. Chill for 30 minutes and add Fritos just before serving.

Corn, Mango, Edamame Salad

Stephanie Collins

2 cups frozen shelled edamame	2 Tbsp. cilantro
1 1/2 cups fresh corn (2 ears), uncooked, cut off the cob	1 Tbsp. olive oil
1 mango, cubed	Juice of 2 limes
1 cup tomatoes	3/4 tsp. salt
1/2 cup chopped red onion	1/4 tsp. pepper
	Chopped Jalapeño

Prepare edamame. Drain and rinse under cold water. Stir in rest of ingredients and chill.