

## Strawberry Jello Cake

Prepare white cake according to directions.

When cake is cooled, poke holes with fork all over cake surface.

Dissolve 1 large package of strawberry Jello with 1 cup of boiling water. Add 1 cup strawberry pop and pour liquid over cake.

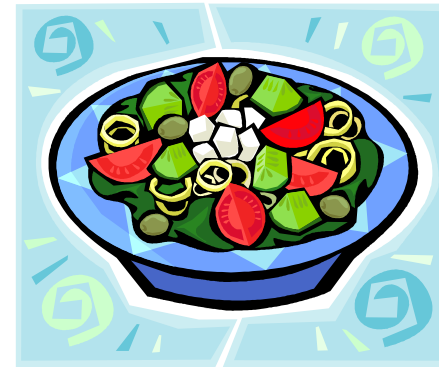
Refrigerate over night and top with Cool whip and strawberries before cutting and serving.

**Alan Bloom**

**Rice Lake Elementary**

# Salads and Desserts

*Recipes used at the Rice Lake Volunteer  
Luncheon, May 25th, 2011*



### Recipes for...

- Pasta Salads
- Fruit Salads
- Desserts

Provided by Rice Lake Staff

## Cool Veggie Pizza

### Ingredients:

- 8 oz crescent rolls
- 8 oz cream cheese
- 1 t Dill Seasoning (I use Pampered Chef)
- 1 crushed garlic clove
- 1 T mayo

### Directions

Spread crescent rolls flat on cookie sheet, pressing “squares” together. Bake at 375 until lightly brown. Cool completely.

Mix cream cheese, seasoning, garlic, and mayo. Spread over baked and cooled crust.

Top with chopped fresh veggies. Broccoli, cauliflower, cucumbers, peppers, carrots, and onion are my faves.

**Jessie King**

## Minted Quinoa Fruit Salad

### Ingredients:

- ¼ tsp salt
- 2 cups water
- 1 cup quinoa, rinsed thoroughly
- 1/3 cup finely chopped fresh mint
- ¼ cup vanilla yogurt
- 2 Tbsp orange juice
- 1 ½ cups sliced strawberries
- 2 kiwi fruits, peeled and sliced
- 1 (11 oz) can mandarin orange sections, drained

### Directions

1. In a medium saucepan, bring the salt and water to a boil; add the quinoa. Reduce the heat and simmer, covered, until the quinoa is translucent, about 15 minutes.
2. In a small bowl, combine the mint, yogurt, and orange juice until well blended.
3. In a large serving bowl, combine the strawberries, kiwi and orange sections. Drizzle with the yogurt sauce and toss to coat. Add the quinoa; toss gently to combine. Garnish with additional fruit if desired.
4. Refrigerate, covered, until well chilled, 1-2 hours.

Makes 6 servings

**Cindy LeBaron**

## Colorful Pepper Salad

### Ingredients:

3 "each" large green, sweet red and sweet yellow peppers, thinly sliced.

18 cherry tomatoes, halved.

### Dressing:

1/4 cup finely chopped red onion

3 tablespoons cider vinegar

3 tablespoons olive oil

3 tablespoons honey

1 tablespoon Dijon mustard

1/4 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon celery seed

1/4 teaspoon pepper

1/8 teaspoon crushed red pepper flakes, optional

In a large bowl, combine peppers and tomatoes. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Pour over vegetables and toss to coat. YIELD: 16 servings

**Cathy Commers**

## Buffalo Chicken Pasta Salad

### Ingredients:

1 pound Penne pasta

1 pound chicken breast (You can grill it boil it, or buy rotisserie chicken, then you can shred it or cube it)

1 cup diced celery

Green Onions (quantity based on personal preference)

Optional—Crumbled Blue Cheese served on top of the salad. I always offer it on the side as a lot of people prefer not to have it.

### Dressing

1 cup ranch dressing

1/2 cup milk

4 Tbsp Hot Sauce (more or less depending on how spicy you like it)

1 tsp black pepper

1 tsp minced garlic

1/2 tsp salt

Paprika

**Lisa Bennett**

## Spinach, Cranberry, and Pear Salad

### Ingredients:

8 cups fresh baby spinach  
 1 cup dried cranberries (craisins)  
 2 medium pears, cored and chopped  
 1/4 cup cider vinegar  
 5 Tbls. Sugar  
 1 tsp. minced onion  
 1/2 tsp. worchestire sauce  
 1/2 tsp. ground mustard  
 1/4 tsp. paprika  
 1 Tbls. sesame seeds  
 1 tsp. poppy seeds  
 1/4 cup olive oil  
 2 Tbls. Chopped pecans

### Directions

In a large bowl, combine the spinach, cranberries, and pears.

Mix or blend the vinegar, sugar, onion, Worcestershire sauce, mustard, and paprika until blended. While processing, gradually add oil in a steady stream. Add sesame seeds and poppy seeds.

Pour over salad and toss to coat. Sprinkle with pecans.

**Jill Berg**

## Bagel/Cracker Dip

### Ingredients:

1 ½ c. sour cream  
 1 ½ c. mayonnaise  
 2 tsp. dill weed  
 2 tsp. Accent Seasoning  
 ½ of 8 oz. pkg. Buddig Beef, chopped  
 1 bunch sliced green onions  
 1 pkg. bagels cut in cubes/chunks or seasoned crackers

Mix and refrigerate a few hours before serving.

**Ann Marie Johnston**

## Chocolate Chip Cheese Bars

### Ingredients:

1-18 oz. tube refrigerator chocolate chip cookie dough or 2 cups of your favorite cookie dough

1-8 oz. package cream cheese, softened

½ cup sugar

1 egg

### Directions:

Cut cookie dough in half. Press one-half onto bottom of greased 8" pan. In mixing bowl, beat cream cheese, sugar and egg until smooth. Spread over crust. Crumble remaining dough over top. Bake at 350 for 35-40 minutes or until inserted toothpick comes out clean. Refrigerate leftovers.

**Amanda Montang**

## Millionaire Bars

### Ingredients:

1 stick margarine

1 white cake mix

1 bag of mini marshmallows

1-6oz. package chocolate chips

1-6oz. package butterscotch chips

1 can mixed nuts

1 can sweetened condensed milk

### Directions

Melt margarine in 11"x16" pan. *Sprinkle* cake mix over margarine. Sprinkle with marshmallows, chocolate chips, butterscotch chips, and nuts. Pour sweetened condensed milk over all.

Bake at 350 degrees for 25 minutes.

**Mary Bodensteiner**

## S'mores Bars

Makes 36 bars

12 graham crackers  
¾ cup butter  
¾ cup firmly packed brown sugar  
3 cups miniature marshmallows  
4 milk chocolate candy bars, broken into pieces

Heat oven to 350 degrees. Line 15x10x1 inch pan with foil leaving 1 inch overhang on ends; spray with cooking spray. Place graham crackers onto foil so sides touch.

Melt butter and brown sugar in medium sauce pan over medium heat, stirring constantly, until smooth and mixture just comes to a boil, about 5 minutes. Pour evenly over crackers. Bake 5-6 minutes or until bubbly. Remove from oven; sprinkle with marshmallows and candy bar pieces. Continue baking until marshmallows begin to soften, about 2-3 minutes. Cool completely. Cut into bars.

**Vicki Saine**

## Scotcheroos

### Ingredients:

1 cup sugar  
1 cup corn syrup  
1 cup peanut butter  
6 cups Rice Krispies  
1 cup semi sweet chocolate chips  
1 cup butterscotch chips

### Directions:

Bring sugar and corn syrup to a boil. Remove from heat and stir in peanut butter. Fold in cereal. Press into a 9x13 greased pan. Melt chips together and frost.

**Lisa Thom**

## Chicken, Pea, and Cheese Salad

· Start off by driving to Cub Foods

### Purchase;

- 2 containers of Mrs. Gerry's chicken salad
  - 1 bag of Kraft Cheese Crumbles
  - 1 bag of Green Giant frozen peas
- 1cute seasonal bowl and serving spoon

### To Make the Salad

- Open the chicken salad, scoop into the bowl...be careful to get it all.
  - Open the cheese crumbles and pour into the bowl with the chicken salad
  - Open the frozen peas, pour about half of the bag into the bowl
  - Stir viciously
- Add more peas as necessary for color.

ENJOY!

Leslie Green

## Taco Salad

### Directions:

1 # ground beef (browned)

After browning the meat, drain excess fat and add dry **Taco Seasoning mix**. Stir in and let cool. Add to other ingredients.

Break up 1 head of **iceberg lettuce**. Add finely chopped **on-ion** (as desired).

Chop up and add 1-2 **tomatoes**.

Add 1 cup **shredded cheese**.

Break up a bag of **Nacho Cheese Doritos** to add just before serving.

Top with **Western Dressing** (as desired).

Mary Bodensteiner

## Lettuce Salad with Strawberries

### Ingredients:

1/2 head of Romaine Lettuce (rinsed, patted dry)

1 pint strawberries (sliced into small pieces)

1/3 red onion (chopped)

Combine and keep in refrigerator a couple of hours before serving.

### Dressing:

3/4 C. mayonnaise

4 Tbsp. sugar

1 Tbsp poppy seeds

1/4 tsp. garlic powder

1/3 C whipping cream

1 tsp. lemon juice

Combine and mix with lettuce just before serving.

Tip: Drying the lettuce keeps the dressing from becoming soupy when combined with the lettuce.

**John Olson (Linda's Lovely Spouse)**

## Turkey Dried Cherry Pasta Salad

From D'Amico and Sons (serving 4-6 people)

### Poppy Seed Dressing:

- 2 cups mayonnaise
- 2 tbsp Dijon mustard
- 1/4 cup powdered sugar
- 1 oz champagne vinegar
- 1 oz water
- 1/2 tsp black pepper, ground fine
- 1/2 tsp poppy seeds
- 2 tsp kosher salt

### Salad:

- 1 lb rotelle pasta cooked
- 1 tbsp olive oil
- 8 oz diced turkey breast (into 1/2 inch cubes)
- 3 oz dried cherries
- 1/2 cup yellow onions, medium diced
- 1/2 cup celery, medium diced
- 1/2 cup toasted whole almonds

Mix together all the ingredients for the dressing completely. Cook the pasta "al dente," drain, toss in olive oil and cool completely. Combine pasta, turkey, cherries, celery and half of the almonds in a large bowl. Mix in dressing to desired consistency. Taste for salt and adjust if necessary. Transfer to a serving dish and top with the remaining almonds.

**Gail Carey**

## Italian Pasta Salad

1-16 oz. pkg. pasta (any kind) Cook as directed and cool.

### Dressing:

1-16 oz. bottle of Kraft Creamy Italian Dressing

$\frac{3}{4}$  c. sugar

2 tsp. mustard

3 T. Salad Supreme Seasoning

Salt and pepper to taste

Add dressing mixture to cooled pasta.

### Dice Up:

Cherry tomatoes (halved)

1 cucumber

1 green pepper

Carrots ( I use baby carrots...8-10)

1 can ripe olives, sliced

1 c. grated cheddar cheese

Toss together with pasta and dressing. Enjoy!!!

**Julie Winslow**

## Artichoke Salad with a hint of curry

### Instructions

1 package chicken rice-a-roni cooked as per package

2 jars marinated artichokes drain and reserve liquid

Mix reserved artichoke liquid with  $\frac{1}{4}$  t curry powder and  $\frac{1}{3}$  cup mayonnaise

Mix cooked rice 2-3 chopped green onions, 6 stuffed olives, and  $\frac{1}{2}$  chopped green pepper

Combine all ingredients.

Refrigerate overnight. (changes the flavor)

**Petey Ellis**