

Ten Layer Salad

Courtesy of Carole's Creations

Prep Time: 30 minutes

Standing Time: 1 hour

Serves: 6 or more

CChints: This recipe has been around for many years.

My mother use to make it for large gathering and it was

always a big hit. Over the years it has changed from

buying heads of lettuce and shredding it yourself to being

able to buy prewashed baby greens or other fancy lettuce leaves. You can take the time to fry

bacon or you can purchase fried bacon crumbles in a jar in your market's salad dressing isle.



5 ounce bag of prewashed baby greens or Bibb lettuce, chopped

1/2 cup chopped celery

1/2 cup chopped green onion, green parts only

1/2 cup red bell pepper, diced

1 small can of sliced water chestnuts, drained

10 ounce bag frozen green peas

1-1/2 cups reduced fat mayonnaise style Salad Dressing

1 Tablespoon sugar

1/2 cup shredded Cheddar Cheese

1 cup bacon bits from a jar or 6 strips fried and crumbled

Locate a plastic container with a seal or a casserole with a cover that is approximate 9 x 12 inches.

You want to start by cooking the peas so they have time to cool before you put them on the salad. Since frozen peas are precooked you just need to thaw them out. You can cook them according to package directions for about half the time indicated or you can put them in a microwavable container and cook for 1 to 1-1/2 minutes until they are thawed. Allow them to cool.

Assemble the salad with even layers in the container. Start with a layer of salad greens. Then sprinkle layers on top in the order listed in the recipe and finish with the peas.

Carefully spread the salad dressing on top as if you were icing a cake. The peas will want to roll around and not stay where you put them. Be careful the peas don't punch up. Sprinkle with the sugar, cheese and bacon.

Cover the container and refrigerate for at least 1 hour before serving.