

## Cauliflower Salad

1 head lettuce, shredded  
1 head cauliflower or broccoli (or combine) florets only

½ red onion, finely chopped  
1 pound bacon, cooked and crumbled

Dressing: 2 cups mayonnaise  
¼ cup sugar  
1/3 cup Parmesan cheese

Spread dressing over top of salad. Toss before serving.

## Caesar Salad

1 clove garlic  
¾ cup olive oil  
2 cups bread cubes, cut in ½" cubes, no crusts  
2 large or 3 small heads of romaine  
Freshly ground black pepper

½ teaspoon salt  
2 eggs  
Juice of 1 large lemon  
6-8 anchovy fillets, snipped into bits (optional)  
½ cup grated Parmesan cheese

Crush garlic, add to olive oil and let stand overnight. Brown croutons in ¼ cup of the garlic oil, stirring so that they brown on all sides. Drain on paper towels. Soft cook the eggs for one minute (having water boiling to start). Break romaine into a large bowl. Add a generous grinding of fresh black pepper and the salt. Then dress with the remaining garlic oil, turning so that every leaf is glossy with oil. Break the eggs into the middle of the salad. Squeeze the lemon juice directly over the eggs, and mix so that there is a thick creamy look to the lettuce. Add anchovy if desired. Taste for seasoning and add more salt, pepper or lemon if needed. Add the cheese and toss. Add the croutons last. Serve at once so the croutons remain crisp. Makes 10 to 12 servings. Traditionally the host mixes the Caesar salad at the table.

## Taco Salad

1 pound ground beef  
1 envelope (1¼ ounces) taco seasoning mix  
1 small head lettuce, torn into bite size pieces  
½ cup sliced black olives  
1 cup shredded sharp Cheddar cheese  
1 large tomato, cut in wedges

1 small onion, thin sliced  
1 can (15 ounces) garbanzo beans, drained  
Avocado slices  
Coarsely crushed taco or tostada shells or tortilla chips  
Taco sauce  
Sour cream

Prepare ground beef according to directions on seasoning mix package. In a salad bowl, combine lettuce, olives and cheese; toss well. Top with meat mixture, tomatoes, onion, garbanzo beans, avocado slices and broken taco shells. Serve with taco sauce and sour cream. Makes 4 to 6 servings.