

## **Presidential Seal Salad**

1 (6 ounce) package cherry flavored gelatin	½ cup sour cream
1 cup boiling water	1 (3 ounce) package cream cheese, softened
1 (10 ounce) package frozen strawberries, thawed	2 cups blueberries
1 can (20 ounce) crushed pineapple, undrained	1 pasteurized process American cheese slice

Dissolve gelatin in water; stir in strawberries and pineapple. Pour half of gelatin mixture into lightly oiled 6-cup ring mold; chill until almost set. Combine sour cream and cream cheese, mixing until well blended; spread over molded layer. Gradually spoon remaining gelatin mixture over sour cream layer; chill until firm. Unmold onto serving plate; fill center with blueberries. Top with process cheese cut into eagle shape. Makes 8 to 10 servings.

## **Macaroni-Vegetable Salad**

2 cups cooked shell macaroni	1 cup cherry tomato halves
1½ cups cubed Monterey jack cheese	1 cup cucumber slices
1 cup broccoli pieces	¾ cup Italian dressing

Combine ingredients and toss lightly. Chill several hours or overnight. Toss again before serving. Serves six.

## **Carrot-Raisin Salad**

2 cups grated carrots	6 tablespoons mayonnaise
½ cup raisins	2 tablespoons fresh lemon juice
½ cup pineapple (bits or crushed), drained	

In a bowl, combine grated carrots, raisins, drained pineapple, mayonnaise and lemon juice. Serve with cottage cheese or greens, as desired. Makes four to six servings.