**Salad Bar for 4**

*Ultimate Caesar Salad*

*Macaroni Salad*

*Greek Salad*

*Italian Bread Sticks*

***Ultimate Caesar Salad***

1. head romaine lettuce

Dressing

50 mL vegetable oil

25 mL Parmesan cheese

15 mL white wine vinegar

10 mL Dijon mustard

10 mL anchovy paste (optional)

2 cloves garlic, minced

2 mL each salt and pepper

2 mL Worcestershire sauce

50 mL light mayonnaise

1. Dressing: In bowl, whisk together oil, cheese, vinegar, mustard, anchovy paste, garlic, salt, pepper and Worcestershire sauce. Whisk in mayonnaise until smooth. (Make ahead: cover and refrigerate for up to 1 day).
2. Wash and dry lettuce well. Tear lettuce into bite-size pieces. Place in large bowl. Add dressing and toss to combine.

**Macaroni Salad**

250 mL macaroni

60 mL mayonnaise

60 mL sour cream

½ cucumber, peeled, seeded, finely chopped

1. stalk celery, finely chopped

60 mL fresh dill, chopped

30 mL fresh lemon juice

Salt and pepper

1. In a large pot of boiling water, cook macaroni until al dente (8-10 minutes). Drain and rinse with cold water.
2. Wash and prepare all vegetables.
3. In a small bowl, combine mayonnaise, sour cream, cucumber, celery, dill and lemon juice.
4. Combine macaroni and dressing together. Season with salt and pepper.
5. Store in fridge until ready to serve.

**Greek Salad**

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| 1. large tomato   1/2 cucumber  ½ red onion  ½ green pepper  37 g feta cheese (= about 40 mL)  30 mL black olives, sliced | *Dressing*  25 mL lemon juice  10 mL red wine vinegar  2-3 mL crushed garlic  5 mL dried oregano  25 mL oil  Salt and pepper |

1. Wash vegetables. Cut tomatoes, cucumber, onion, red pepper in to large chucks (cubes). Place in a large bowl.
2. Add feta and olives to salad.
3. In a small bowl, combine lemon juice, vinegar, garlic and oregano. Whisk in oil. Season with salt and pepper.
4. Store salad and dressing separately in fridge until ready to serve.
5. Pour dressing over salad; toss gently.

**Italian Bread Sticks**

750 mL flour

10 mL quick rising instant yeast

5 mL salt

300 mL water

15 mL olive oil

Topping

25 mL zesty Italian salad dressing

250 mL grated Mozzarella cheese

250 mL grated Cheddar cheese

125 mL Parmesan cheese

1. In a large bowl, combine 675 mL of the flour, yeast and salt.
2. In a small pot, heat water and oil until 105-115 F.
3. With wooden spoon, gradually stir in water and oil until ragged dough forms, using hands if necessary.
4. Turn out onto a lightly floured surface; knead for about 8 minutes or until smooth and elastic, adding up to 50 mL more flour, if necessary.
5. Place in a greased bowl (bowl greased with shortening), turning to grease all over. Cover with a clean towel. Let rise until doubles in bulk or for about 1 hour.
6. Preheat oven to 400 F.
7. Roll dough out to fit a cookie sheet. Transfer to cookie sheet.
8. Spread Italian salad dressing all over the dough. Sprinkle the three cheeses on top.
9. Bake for 20 – 30 minutes or until golden brown.
10. Slice into 1 to 2 inch strips. Serve warm.