

Marco Polo Salad (salsa chida).

Dressing

olive oil, fresh garlic (1 teash)
French mustard (1 Tablespsh)
2 Tbls lemon juice
1 Tbls lemon zest.
Shake all together in a jar.

1 pkg. thin pasta (cooked)

2 blshs chopped nuts.
3 blshs " olives
3 " " pimento
1 hand full chopped parsley
1 Tbsp fresh chopped basil
salt pepper (Tomatoes chopped)
opt.

Parmesan (opt).

Misc all together and
serve warm

RED-SKIN POTATO SALAD WITH WARM HONEY AND DILL DRESSING

Side-Dish Category

Makes 6 servings at 58¢ each.

Prep: 5 minutes. **Cook:** 30 minutes.

1 1/2 pounds small red-skin new potatoes
4 strips bacon
1 medium-size red onion, chopped (1 cup)
6 tablespoons honey
6 tablespoons apple cider vinegar
1/2 teaspoon cornstarch mixed with 1/2 teaspoon cold water

2 tablespoons chopped fresh dill OR: 1 tablespoon dried dill
1 bunch watercress

1. Cook potatoes in 1 quart lightly salted water until tender but firm, 15 to 20 minutes. Drain. When the potatoes are cool enough to handle, cut potatoes in half or quarters, depending on size. Place potatoes in large bowl.

2. Meanwhile, sauté bacon in medium-size skillet until slightly crisp. With slotted spoon, transfer bacon to paper toweling to drain. Sauté onion in bacon drippings until softened, about 3 minutes. Add honey and cider; cook over medium heat for 2 minutes. Stir in cornstarch mixture. Bring to boiling; cook, stirring, until thickened, for about 2 minutes. Remove from heat. Crumble bacon; stir into dressing along with dill. Remove from heat.

3. Chop watercress into bite-size pieces; add to potatoes in bowl. Pour warm dressing over; gently toss. Serve immediately.

light

ORANGE CARROTS WITH NOODLES

2 Tbsp Mazola® margarine
1/2 cup chopped onion
1/2 cup shredded carrot
1/2 cup orange juice

1 Tbsp cider vinegar
1/2 tsp salt
6 oz MUELLER'S
egg noodles

In large skillet melt margarine over medium heat. Add onion, carrots, and orange juice. Cook 3 minutes. Add orange juice, vinegar, and salt. Stir in egg noodles. Makes 6 servings.

Each serving provides: 160 Calories, 4 g protein, 1 g polyunsaturated fat, 1 g saturated

ROASTED POTATOES

1 envelope Lipton Recipe Secrets Onion-Mushroom or Onion Soup Mix
2 pounds all-purpose potatoes, cut into large chunks
1/3 cup olive or vegetable oil

Preheat oven to 450°.

In large plastic bag or bowl, add all ingredients. Close bag and shake, or toss in bowl, until potatoes are evenly coated. Empty potatoes into shallow baking or roasting pan; discard bag. Bake, stirring occasionally, 40 minutes or until potatoes are tender and golden brown. Garnish, if desired, with chopped fresh parsley. Makes about 4 servings.