Shrimp-Artichoke Salad

2 (6 oz) jars marinated artichoke hearts

Ilb. shrimp, boiled & peeled

1 (6.9 oz) box chicken-flavored rice

3 green onions, chopped

1½ cups mayonnaise

4 stalks celery, diced

1/2 tsp. curry powder

Drain artichoke hearts, reserving half the liquid from one jar. Prepare rice according to package directions, omitting butter. Let cool and set aside. Combine reserved artichoke liquid, mayonnaise, and curry powder in bowl, stirring well. Add shrimp, green onions and celery to mayonnaise mixture. Add artichoke hearts and rice, stirring to coat. Chill. Serves: 10

Strawberry Salad

Diane McElhaney

1 (6 oz.) Strawberry Jell-O

1 cup frozen strawberries

1 (3 oz.) Strawberry Jell-O

1 pint sour cream

1 cup boiling water

pecans

1 large can crushed pineapple

Dissolve Jell-O in boiling water. Add frozen strawberries, pineapple and pecans. Pour half o mixture into 9 X 13 dish and chill 30 minutes. Spread sour cream over top of chilled mixture and top with remaining Jell-O mixture. Chill until set.

Broccoli Salad

1 small red onion, chopped

1 small bag Craisins

1 bag real bacon bits

1 bag broccoli slaw or 3 heads cut

into florets

½ cup Sunflower seeds (meat)

Dressing:

½ cup sugar

1 cup mayonnaise

2 T. Apple cider vinegar

Combine and chill one hour prior to serving.

Three Layer Delight

Crust:

1 cup plain flour

1 cup chopped pecans 1 stick of butter, softened

Mix and press into bottom of 9×13 inch Pyrex dish. Bake 350 degrees for 20 minutes. Cool completely.

12 oz. cream cheese, softened

1 cup powdered sugar

1/2 large Cool Whip

Mix until creamy and spread over cooled crust.

2 1/2 cups milk

1 (4 oz) box instant vanilla pudding

1 (4 oz) box instant chocolate pudding

Mix and spread evenly over Cool Whip mixture.

Top with remaining ½ of large Cool Whip. Decorate with chopped pecans and/or chocolate shavings.