

**Shrimp-Artichoke Salad**

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|------------------------------------------|-------------------------------|
| 2 (6 oz) jars marinated artichoke hearts | 1 lb. shrimp, boiled & peeled |
| 1 (6.9 oz) box chicken-flavored rice     | 3 green onions, chopped       |
| 1 ½ cups mayonnaise                      | 4 stalks celery, diced        |
| ½ 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**

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|-------------------------------|---------------------------|
| 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**

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|----------------------------|-------------------------------------------------|
| 1 small red onion, chopped | 1 bag broccoli slaw or 3 heads cut into florets |
| 1 small bag Craisins       |                                                 |
| 1 bag real bacon bits      | 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.

