

LAYERED LETTUCE SALAD



- 1 head lettuce, torn
- 1 cup minced fresh parsley
- 4 hard-cooked eggs, sliced
- 2 large tomatoes, chopped
- 1 package (10 ounces) frozen peas, parboiled
- 6 bacon strips, cooked and crumbled
- 1 cup (4 ounces) shredded cheddar cheese
- 1 small red onion, chopped

DRESSING:

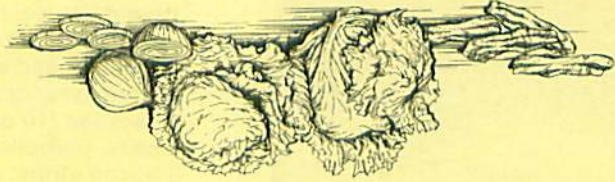
- 1-1/2 cups mayonnaise
- 1/2 cup sour cream
- 1 teaspoon dill weed
- 3/4 teaspoon dried basil
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- Fresh dill sprigs, optional

In a large salad bowl, layer the first eight ingredients in order listed. In a small bowl, combine mayonnaise, sour cream, dill, basil, salt and pepper. Carefully spread on top of salad. Cover and refrigerate for several hours or overnight. Garnish with dill sprigs if desired. **Yield:** 12 servings.

Meet the Cook

Julia Burkholder, New Holland, Pennsylvania
LAYERED LETTUCE SALAD

This is a great-tasting salad that can be made for most any occasion. It looks so pretty for a buffet or on the dinner table. My family loves it.



in each issue of Taste of Home magazine