

Summer Time Green Salad

serves 8

You'll need...

4 cups of baby spinach 4 cups of Boston lettuce torn into small pieces ½ red onion thinly sliced and separated ½ cup toasted pecans

3 oranges (or two cans mandarin segments)

To create...

→ In a large salad bowl, combine spinach, lettuce, onions, and pecans. With a sharp knife peel oranges and remove pith. Slice orange segments crosswise and add to bowl. Cover and refrigerate until serving



Orange Poppy Seed Dressing You'll need...

tsp finely grated orange rind
 tsp. orange juice
 tbsp. liquid honey
 tbsp. white wine vinegar
 tbsp. Dijon mustard
 tsp poppy seeds
 tsp each salt and pepper
 tbsp. vegetable oil

To create...

 Combine all ingredients in bowl and wisk until well blended. When ready to serve pour over salad, toss lightly and enjoy.

100 Hole Cake

To create...

- → 1 white Duncan Hines Cake mix prepared according to package directions, baked in a 13 x 9 inch pan. Cool completely. Do not remove from pan. When cooled, use a fork and poke holes across the entire surface of the cake
- 1 package raspberry Jell-O, prepared according to package instructions.
 Pour over prepared cake and put into the refrigerator, chill until set.(approx. 4 hours.)
- When cake is chilled, mix together 1 package vanilla instant pudding mix and 1 envelope Dream Whip Topping add 2 ½ cups milk, beat together until well blended. Spread over the top of chilled cake. Keep in the fridge until served.

The Ultimate Cheeseburger

serves 4

You'll need...

1 ½ lbs medium ground beef
2 yellow onions (mince 3 tbsp. slice remainder into ¼ thick slices do not separate rings)
1 tbsp. Worcestershire sauce
1 ½ tsp salt, ¾ tsp freshly ground pepper
4 hamburger buns split
2 tbsp. unsalted butter melted
Canola oil for brushing
4 slices cheddar cheese

To create...

- Preheat grill to medium-high heat. In a bowl combine beef, minced onions, Worcestershire sauce, salt and pepper, with clean hands mix burger ingredients together. Divide in 4 and shape into ¾ inch patties. Brush the cut sides of each bun with melted butter. Brush the onion rounds with oil, then season with salt and pepper.
- Lightly oil the grill. Grill the onion rounds, turning once, until slightly softened about 3 minutes on each side. Grill patties 3 minutes, turn and place cheese slice on each one. Cook on second side an additional 3 minutes for mediumrare burgers or until done to your liking. During the last 2 minutes of cooking, place buns on grill and toast until lightly browned. Assemble burgers and garnish to your taste.