

Compliments of ...



19 Walker St., Port Dover, Ontario
Phone 519-583-1391 For Reservations
www.ErieBeachHotel.com

Sunshine Salad or Mandarin Orange Salad

4 cups sour cream
500g tiny marshmallows
½ cup shredded coconut

Blend these ingredients, then add:

1 tin of pineapple chunks (drained well)
2 small tins of mandarin oranges (drained well)

Chill and let stand for a few hours.

Horseradish Salad

Dissolve 1 package of lemon jello in 1½ cups of boiling water; cool, and when jello starts to set, add ½ cup of whipping cream (whipped stiff), ½ cup mayonnaise, 4 tablespoons of drained horseradish (use juice only). Blend thoroughly and chill; cover with regular mixture of lemon jello.

Cabbage Salad

Shred 1 large head of cabbage. Shred a mixture of 1 onion, 1 stalk of celery and ½ carrot.

Dressing: 3 cups Miracle Whip, ¼ cup sugar and ½ tsp salt. Mix well and refrigerate overnight.

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Bean Salad

2 tins (20 oz.) green beans (drained)
2 tins (20 oz.) yellow beans (drained)
1 tin (20 oz.) chick peas (drained)
1 tin (15 oz.) kidney beans (washed)
2 medium sized onions, chopped
1 large green pepper, chopped
1 cup cauliflower, diced
1 cup baby carrots

Dressing:

1 cup of white sugar
1 cup vinegar
½ cup of salad oil
1½ teaspoons of salt
1½ teaspoons of pepper
Heat until sugar dissolves and pour over bean mixture.
Refrigerate overnight.

Cucumber Salad

Peel and slice:

6 large cucumbers
1 medium cooking onion

Dressing:

2 cups sour cream
2 cups Miracle Whip
½ teaspoon salt

Mix with cucumbers and onions. Sprinkle with chopped green onion for colour. Best to refrigerate overnight.

Pickled Pumpkin

5-6 lbs Pumpkin, pared
1 pt. White Vinegar
3 lbs. Sugar
1 tsp. Whole cloves
1 tbs. Cinnamon stick, broken
2 pieces Crystallized Ginger

Cut the pumpkin into 1 inch cubes. Bring the vinegar and sugar to a boil and simmer until the sugar is dissolved. Place the cloves, cinnamon and ginger in a bag. Add to the syrup and boil 5 minutes. Add the pumpkin and bring the mixture back to a fast rolling boil. Boil over low heat exactly 25 minutes, stirring often. Remove the spice bag. Place the pumpkin in sterilized jars, pour the vinegar syrup on top to completely cover and seal.
Yields 5 to 6 pints of pickles.