

Well, here we go again - another cold, rainy Monday. I was going to give you another supper casserole, but then I thought that maybe you needed to have your spirits lifted, so I decided to share a really great recipe called South Sea Salad. If you close your eyes and take a bite, you will feel like you have been transported to a sunny island somewhere in the South Pacific. I serve this with soups, I serve this at an elegant dinner, and I serve this as a main course for a luncheon. And yes, it is easy!

SOUTH SEA SALAD

1/2 cup mayonnaise	1/2 cup sour cream
1/4 cup dill pickle juice	1/2 avocado, peeled, seeded and mashed
1 tablespoon chopped parsley	2 teaspoons chopped chives
1 teaspoon dried dillweed	
1 bunch red-tipped leaf lettuce, torn (6 cups)	1-11 oz can mandarin oranges, chilled and drained
1 cup fresh mushrooms, sliced	1 small red onion, sliced and separated into rings
1 green pepper, sliced and cut in 2 inch pieces	1/2 avocado, peeled, sliced and cut in bite sized pieces

To make dressing: Combine mayonnaise, sour cream, dill pickle juice, mashed avocado, parsley, chives and dillweed. Cover and refrigerate.

Place lettuce in large salad bowl. Arrange the mandarin oranges, mushrooms, red onion, green pepper, and avocado attractively atop lettuce. Toss the salad with desired amount of chilled dressing just before serving. Makes 4 to 6 servings.

HELPFUL HINTS: To prepare avocado, cut in half, remove seed, hold half of avocado in palm of your hand, with other hand, use a tablespoon and slide it under pulp, and gently hollow it out. Repeat with other half.
You will probably not use all the dressing, if you do the salad may get soggy.

I usually slip on a sarong, put fresh flowers in my hair, and serve this to Denny with a roasted pig - JUST KIDDING! I wanted to see if you were paying attention. Aloha!