

AMY'S SQUAD

Indianette Alumni Tea

October 20, 2007

The Indianette Alumni Tea is next Saturday, October 20th. The food committee needs each squad's help with providing a salad or dessert. Each squad, officers, line officers, and managers are assigned a different recipe. Your group's recipe is below. Each girl on the squad will need to prepare this recipe and bring it to the tea by 10:45 a.m. (the tea begins at 11:30 a.m.). It would be helpful if you could bring it in a disposable container, as we will be replenishing the salads/desserts in decorative bowls throughout the tea.

Prairie Pea Salad

make one day ahead of serving
serves 12

3/4 mayonnaise

1/2 cup fresh squeezed lemon juice or frozen lemon juice concentrate, thawed
can be found on frozen juice aisle (Minutemaid - small yellow bottle)

1 cup minced green onions

6 cups frozen green peas, completely thawed and dry - This is approx. one 32 oz. bag

2 cups small cubed Cheddar cheese - approx. one 8 oz. block of cheese -
If using pre-cubed cheese, should be cut into quarters.

1/2 tsp. Salt

1/2 tsp. Pepper

8 slices of bacon, cooked and crumbled, or one 4 oz. pkg. of precooked real
bacon crumbles- on salad dressing aisle.

2 small(2 oz.) pkgs. of chopped pecans, lightly toasted

One day before serving, combine all ingredients except bacon and pecans in medium bowl. Cover and refrigerate. Just before serving, add bacon and pecans; toss well.

