

Roasted Beet Salad

- 4 beets, unpeeled
- Salt, as needed
- 1 ¼ fl. Oz. of olive oil
- 1 tbsp. Red wine vinegar
- 1 tbsp. lemon juice
- Pinch of cayenne

Arrange the beets in a shallow pan; add water to just cover the bottom of the pan. Season with salt, cover with foil and roast in a 375-degree oven until fork tender, about 1 hour.

While the beets are roasting, combine the olive oil, vinegar, lemon juice and cayenne to make a dressing. Whisk well to combine.

Trim the roasted beets and peel off the skin. Slice into ¼ inch slices. Add the dressing while the beets are still warm.

Let rest at room temperature for at least 30 minutes before serving, or cool for storage.

Mock Potato Salad aka AWC Cauliflower Salad

- 4 lbs. of cauliflower florets
- 5 hard-cooked eggs, chopped
- ¼ c diced white onions
- 1 cup mayo
- 2 tablespoons sweet pickle
- 1 tablespoon yellow mustard
- Salt and pepper to taste

In a steamer, steam the cauliflower until just crisp tender. If the cauliflower is too big, cut the pieces smaller.

In a large bowl, combine onion, mayo, mustard and pickle relish. Stir well to combine. Season the dressing with salt and pepper to taste. Fold in the cauliflower and the chopped eggs. Stir and store in the refrigerator until ready to serve.

Broccoli and Cauliflower Salad

- 1 bunch broccoli
- 1 small head of cauliflower
- ½ cup sugar
- 3 teaspoons apple cider vinegar
- 1 cup mayo
- 1 cup shredded cheddar cheese
- 7-8 slices of bacon

Cut the broccoli and cauliflower into florets.

With a whisk, mix the sugar, vinegar and mayo together in a bowl. Check for seasoning and adjust if needed.

Pour the dressing over the vegetables and stir together. Mix in the cheese and bacon.

Refrigerate until ready to serve.