
CHICKEN SALAD PIE

1 (9-inch) unbaked pie shell
2/3 c. shredded cheddar cheese,
divided
1 c. (8 oz.) sour cream
2/3 c. mayonnaise
2 boneless, skinless chicken
breast halves, cooked and
cubed (about 1 1/2 c.)

1 c. pineapple tidbits
1 c. plus 2 T. chopped walnuts,
divided
1/2 c. chopped celery

Prick bottom and sides of pie shell several times with fork. Sprinkle with 1/3 cup cheese. Bake at 375° for 15 to 16 minutes or until crust is lightly browned. Cool on wire rack. Combine sour cream and mayonnaise in bowl. Stir in chicken, pineapple, 1 cup walnuts and celery. Pour into cooled crust; top with remaining cheese and walnuts. Refrigerate for 1 hour before serving. Makes 6 to 8 servings.

RANCH-STYLE CORNBREAD SALAD

Reserve Deputy Roy Carroll

Cooked cornbread
2 cans Ranch-Style beans,
drained
1 can whole kernel corn, drained
3 tomatoes

1/2 c. onion
1/2 c. bell pepper
Cooked bacon
Shredded cheese
Ranch dressing

Cut tomatoes and mix with onion and pepper. Layer in a 9 x 13-inch pan crumbled cornbread, Ranch-Style beans, corn, tomato mix, crumbled bacon, cheese and Ranch dressing. Chill overnight before serving.

CORNBREAD SALAD

Lt. Brad Fife

1 pkg. Mexican cornbread mix
1 chopped bell pepper
1 chopped purple onion
1 chopped tomato

1 can whole kernel corn, drained
6 slices bacon, fried and
crumbled
1 c. Miracle Whip salad dressing

Bake Mexican cornbread mix by the directions. Cool. Crumble in large bowl; add bell pepper, onion, tomato, corn, bacon and Miracle Whip. Mix well and serve. Makes 6 to 8 servings.