

MARGARITA SHRIMP SALAD

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| 1 lb. peeled shrimp | 1/2 tsp. white pepper |
| 3/4 c. olive oil | Several grinds of black pepper |
| 1 tsp. each of red pepper, chili powder, and ground cumin | 2 tbsp. melted margarine |
| | 1/2 red onion, sliced |

Mix olive oil and spices with shrimp and marinate 30 minutes. Put melted margarine in a skillet. Put drained shrimp and onion in skillet. Cook until shrimp turns pink. Serve on a bed of romaine lettuce with spicy mayonnaise.

*Mary Poe
Ruston, LA*

CHILI CORNBREAD SALAD

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| 1 pkg. (8 1/2 oz.) cornbread muffin mix | 2 cans (15 oz.) pinto beans, rinsed and drained |
| 1 can (4 oz.) chopped green chilies, undrained | 2 cans whole kernel corn, drained |
| 1/8 tsp. ground cumin | 3 medium tomatoes, chopped |
| 1/8 tsp. dried oregano | 1 c. chopped green pepper |
| Pinch of rubbed sage | 1 c. chopped green onions |
| 1 c. mayonnaise | 10 bacon strips, cooked and crumbled |
| 1 c. (8 oz.) sour cream | 2 c. (8 oz.) shredded cheddar cheese |
| 1 envelope Ranch salad dressing mix | |

Prepare cornbread batter according to package directions. Stir in the chilies, cumin, oregano, and sage. Spread in a greased 8 inch square baking pan. Bake at 400° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool. In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half of the cornbread into a 13 x 9 x 2 dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon, and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours. Yields: 12 servings.

Lupe Vallejo