

OVERNIGHT SALAD

1 small head cauliflower
1 head lettuce
1 medium Vidalia onion, chopped
1 lb bacon, fried crisp and crumbled
1 package peas (thawed)
1 cup light mayonnaise
1 cup sour cream
1 cup grated Parmesan
3 Tablespoons sugar

Optional:

Vinegar to taste
½ cup nuts (cashews, sunflower or pine nuts)
½ cup raisins

Cut cauliflower, and lettuce into bite-sized pieces and add the chopped onion and peas. Combine mayonnaise, sour cream and sugar. Pour over vegetable mixture and mix well. Add vinegar to taste. Cover tightly and refrigerate 24 hours. Just before serving add bacon and Parmesan, plus (optional) nuts and raisins. Serves a crowd.

–Fred and Gladys Pratt

CORN, TOMATO and SWEET ONION SALAD

1 ½ cups diced ripe tomatoes
1/3 cup chopped Vidalia onion
2 medium ears fresh corn, cooked and cooled
4 teaspoons balsamic vinegar
1/8 teaspoon salt
1 Tablespoon olive oil
15 fresh basil leaves
Ground pepper and salt

Combine tomatoes and onions. Scrape corn and juice off cobs to make about 1 cup. Add corn to tomato/onion mixture. Whisk together vinegar and salt. Add oil and whisk. Stack basil leaves and slice into shreds. Add to tomato mixture. Combine vinegar mixture with vegetables and toss to coat. Season with pepper and salt. Cover and refrigerate 1 hour to 2 days. Serves 4. Note: This salad is great with grilled fish.

--Vidalia Sweet Onion Lovers Cookbook