

Spinach & Strawberry Salad

- 2 bunches spinach, rinsed and torn into bite-size pieces
- 4 cups strawberries, sliced
- 1/2 cup vegetable oil
- 1/4 cup white wine vinegar
- 1/2 cup white sugar
- 1/4 tsp. paprika
- 2 TBSP sesame seeds
- 1 TBSP poppy seeds

⚙ In a large bowl, toss together the spinach and strawberries.

⚙ In a medium bowl, whisk together the oil, vinegar, sugar, paprika, sesame seeds, and poppy seeds. Pour over the spinach and strawberries, and toss to coat.

Recipe provided by allrecipes.com



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NMSU Cooperative Extension Service HOME & GARDEN EXPO RECIPES

Dill Dip

- 2 cups mayonnaise
- 2 cups sour cream
- 1 TBSP dried parsley
- 3 TBSP grated onion
- 3 TBSP dried dill weed
- 1-1/2 TBSP seasoning salt

⚙ In a medium bowl combine the mayonnaise, sour cream, parsley, onion, dill weed, and salt. Mix well together, cover, and refrigerate overnight.

Recipe provided by allrecipes.com



Black Bean & Corn Salad

- 1/3 cup fresh lime juice
- 1/2 cup olive oil
- 1 garlic clove, minced
- 1 tsp. salt
- 1/8 tsp. ground cayenne pepper
- 2 15-ounce cans black beans, rinsed and drained
- 1-1/2 cups frozen corn kernels
- 1 avocado, peeled, pitted, and diced
- 1 red bell pepper, chopped
- 2 tomatoes, chopped
- 6 green onions, thinly sliced
- 1/2 cup fresh cilantro, chopped, optional

- ⊗ Place lime juice, olive oil, garlic, salt, and cayenne pepper in a small jar. Cover with lid, and shake until ingredients are well mixed.
- ⊗ In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro. Shake lime dressing, and pour it over the salad. Stir salad to coat vegetables and beans with dressing, and serve.

Recipe provided by allrecipes.com



Broccoli Salad

- 10 bacon slices
- 1 head fresh broccoli, cut into bite-size pieces
- 1/4 cup red onion, chopped
- 1/2 cup raisins
- 3 TBSP white wine vinegar
- 2 TBSP white sugar
- 1 cup mayonnaise
- 1 cup sunflower seeds

- ⊗ Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
- ⊗ In a medium bowl, combine the broccoli, onion, and raisins. In a small bowl, whisk together the vinegar, sugar, and mayonnaise. Pour over broccoli mixture, and toss until well mixed. Refrigerate for at least two hours.
- ⊗ Before serving, toss salad with crumbled bacon and sunflower seeds.

Recipe provided by allrecipes.com

