

2025

*Sheboygan County Association for
Home & Community Education*

Member-to-Member



Salads

Dill Pickle Pasta Salad

Julie Boedecker, Individual Member

Dressing

1 cup mayonnaise
1/2 cup sour cream
1/4 cup pickle juice (from jar)
1/2 teaspoon black pepper
1/2 teaspoon salt

Pasta Salad

1-pound corkscrew pasta
2 1/2 cups sliced dill pickles plus more for garnish
2 cups diced cheddar cheese or freshly grated cheese
2 tablespoons fresh dill, plus more for garnish

Dressing

Stir together mayo, sour cream, pickle juice, black pepper and salt in small bowl until smooth. Set aside.

Pasta Salad

Cook pasta according to package directions; drain, rinse with cold water to cool the pasta. Drain again. Let stand 5 minutes. Add the cooled pasta, pickles, cheese and dill to large bowl; add the dressing and stir to coat. Refrigerate for at least one hour and up to a day ahead. Garnish with more sliced pickles and fresh dill.



Radish Salad

Julie Boedecker, Individual Member

1/2 pound radishes (10-15 small radishes)
1/4 cup olive oil
3/4 teaspoon kosher salt
2 green onions, thinly sliced
2 tablespoons chopped fresh dill

3 Persian cucumbers
2 tablespoons lemon juice
1/4 teaspoon ground black pepper
1/4 cup chopped fresh flat-leaf parsley



Use mandolin or sharp knife to thinly slice the radishes and cucumber into about 1/8 inch circles. Place both in large bowl. In mason jar, combine the oil, lemon juice, salt and pepper. Shake well to combine. Pour dressing over radishes and cucumbers, tossing to combine. Fold in the green onion, parsley and dill. Salt and pepper to taste. Serve immediately.

Junk Yard Salad

Kay Keyes, Pretty Good Eggs

1 can cherry pie filling
1 can Eagle Brand milk
1 cup pecans

1 large can crushed pineapple, drained
2 cups miniature marshmallows
1 (8 oz) cool whip

Mix in order and refrigerate overnight.



Meat Lover's Bread Salad

Julie Boedecker, Individual Member

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| 1½ cups canola oil | ⅔ cup tarragon vinegar |
| 1 teaspoon salt | 1 teaspoon dried oregano |
| ½ teaspoon pepper | ½ pound fully cooked ham, chopped |
| ½ pound cooked turkey, chopped | ½ pound cooked roast beef, chopped |
| ½ pound thinly sliced hard salami | ½ pound sliced pepperoni |
| 1 medium head iceberg lettuce, torn | 2 medium tomatoes, seeded and chopped |
| 2 to 3 Italian rolls, cubed | 2 cups (8 oz) shredded part-skim mozzarella cheese |

1. Place the first five ingredients in a jar with a tight-fitting lid; shake well. Refrigerate 1 hour.
2. Just before serving, in a large bowl, combine the meats, lettuce, tomatoes, cubed rolls and cheese. Shake dressing again; pour over salad and toss to coat.



Summer Spinach Fruit Salad

Pam Fiedler, Pretty Good Eggs

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| 1 bag spinach | 2 containers strawberries, sliced in quarters |
| 2 small mozzarella balls | 2 containers blueberries |
| 1 bottle of raspberry vinaigrette dressing | Optional ½ or ¼ cup pecans |

Wash fruit and spinach. In a large bowl place a layer of spinach, add strawberries, blueberries and break up mozzarella balls. Can add pecans for a crunch (optional). Next repeat spinach, strawberries, blueberries and mozzarella balls. Before serving add dressing, mix, and enjoy.



Pistachio Fruit Salad

JoAnn Gadicke, Individual Member

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| 1 can (20 oz) crushed pineapple | 1 package (3.4 oz) instant pistachio pudding mix |
| 1 can (15 oz) fruit cocktail, drained | 1 can (11 oz) mandarin oranges, drained |
| 1 cup whipped topping | |

Drain pineapple, reserving juice. In a bowl whisk together, reserved juice and pudding mix for 2 minutes (mixture will be thick). Stir in pineapple, fruit cocktail and mandarin oranges. Cover and refrigerate until serving.

To make this diabetic friendly use unsweetened fruits and reduced fat or fat-free whipped topping.

Red & Green Salad with Toasted Almonds

Julie Boedecker, Individual Member

Dressing

¼ cup red wine vinegar
1 tablespoon reduced-sodium soy sauce
2 garlic cloves, minced
2 teaspoons sesame oil
2 teaspoons honey
1 teaspoon minced fresh gingerroot or
½ teaspoon ground ginger
⅛ teaspoon Louisiana-style hot sauce
½ cup grapeseed or canola oil

Salad

2 heads Boston or Bibb lettuce, torn
1 head red leaf lettuce
1 medium sweet red pepper, julienned
2 celery ribs, sliced
1 cup sliced English cucumber
1 cup frozen peas, thawed
1 cup grape tomatoes, halved
1 cup sliced almonds, toasted

1. In a small bowl, whisk the first seven ingredients. Gradually whisk in grapeseed oil until blended.
2. In a large bowl, combine lettuces, red pepper, celery, cucumber, peas and tomatoes. Just before serving, pour dressing over salad and toss to coat. Sprinkle with almonds.

Note: To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

Seafood Pasta Salad

Debbie Zimmermann, Pretty Good Eggs

8 oz bowtie or rotini pasta
½ lb cooked crab meat (or imitation)
¼ cup finely diced red onion
¼ cup chopped fresh parsley
¼ cup Greek yogurt
1 tablespoon Dijon mustard
1 teaspoon dill dried or fresh

½ lb cooked shrimp peeled/deveined
½ cup celery finely chopped
⅓ cup diced sweet bell pepper
½ cup mayonnaise
2 tablespoons lemon juice
1 teaspoon Old Bay seasoning
salt & pepper to taste

Cook pasta, drain and rinse with cold water and cool pasta. In large mixing bowl, combine the pasta, shrimp, crab, onion, peppers, and parsley. In separate small bowl whisk together mayo, yogurt, lemon juice, mustard, Old Bay, dill, salt & pepper. Pour the dressing over the pasta mixture & gently toss until all ingredients are evenly coated. Cover & refrigerate for at least 1 hour to allow flavors to meld together. Serve chilled. Garnish with extra parsley or lemon wedges if desired. 6 serving.



Mandarin Chicken/Lettuce Salad

Myra Eischen, Individual Member

In large bowl combine:

½ cup cucumber ranch dressing

¼ cup orange marmalade

½ teaspoon black pepper

Add:

2 ½ lbs cooked diced chicken breast

½ cup diced red onion

12 oz mixed salad greens

11 oz mandarin oranges, drained

Toss to coat. Right before serving add: ½ cup onion flavored croutons



Wild Rice Seafood Salad

Myra Eischen, Individual Member

Credits “favorite fish and seafood recipes from famous NW eateries”

Cook and cool:

2 cups wild rice (3 cups finished) (I used a box of long grain/wild rice mix – I only used 1⅓ cups water. Next time don't add seasoning mix to rice)

In medium bowl mix:

¾ cup mayo (light is good)

2 tablespoons white wine vinegar (I used 2 teaspoons lemon juice instead)

2 tablespoons Dijon mustard (I used 2 teaspoons stone ground instead)

1 teaspoon mixed garlic

½ teaspoon Old Bay seasoning with herbs

¼ teaspoon black pepper

Add:

8 oz diced crab meat (I used artificial)

½ cup chopped onion – preferably green (I used Vidalia)

Cooled rice

Mix and refrigerate for a least 2 hours to allow spices to meld.

Pina Colada Fluff

JoAnn Gadicke, Individual Member

1 can (20 oz) crushed pineapple undrained

1 teaspoon coconut rum or rum extract

1 cup sweetened shredded coconut, toasted

1 carton (8 oz) frozen whipped topping, thawed

1 package (3.4 oz) instant vanilla pudding mix

2 cups miniature marshmallows

½ cup finely chopped pistachios, toasted

maraschino cherries, optional

In a large bowl combine pineapple, pudding mix and rum. Add marshmallows, coconut and pistachios. Fold in whipped topping. Chill until serving. If desired top with maraschino cherries.

Pistachio Salad

Phyllis Nyhof, Lakeview

2 boxes pistachio pudding mix
16 oz cool whip

1 20 oz can crushed pineapple
10 oz miniature marshmallows



Mix pudding & pineapple. Add cool whip & marshmallows.
Cover and refrigerate 4 hours.

Tangy Sweet Potato Salad

Marie Kalies, Pretty Good Eggs

Ingredients

4 cups cubed peeled sweet potatoes
½ cup chopped walnuts, toasted (softer
alternate: roasted sunflower kernels)
2 tablespoons mayonnaise
1 tablespoon honey
¼ teaspoon salt

1 tablespoon olive oil
½ cup raisins (dried cranberries)
¼ cup minced fresh parsley
4½ teaspoons white vinegar
½ teaspoon grated lime zest

Directions:

1. Place sweet potatoes in a 15x10x1 inch baking pan coated with cooking spray. Drizzle with oil; toss to coat. Bake at 400° for 30-45 minutes or until tender. Cool to room temperature.
2. In a large bowl, combine the walnuts, raisins, parsley and sweet potatoes. In a small bowl combine the mayonnaise, vinegar, honey, lime zest and salt. Pour over the potato mixture and toss to coat. Serve warm or cold.



Total time: Prep: 20 minutes, Bake: 30 minutes. Yield 6 servings.

Broccoli or Cole Slaw

Joan Walvoord, Lakeview

1 bag broccoli or Cole Slaw
1 bunch green onions cut in small pieces
1 cup toasted almonds or sunflower
seeds or both
2 beef or oriental ramen noodles

Dressing
⅓ cup vinegar
¾ cup vegetable oil
½ cup sugar
2 flavor packets from ramen noodles

Mix all ingredients except ramen noodles together. Just before serving add ramen noodles.

Chicken Salad

Marilyn Voskuil, Lakeview

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| 2–3 cups cooked chicken cut up | 1 tablespoon lemon juice |
| ½ cup mayonnaise | 1 cup diced celery |
| 1 small can pineapple tidbits, drained | 1 cup green grapes halved |
| 2 hardboiled eggs sliced | 1 package toasted almonds |
| 1 cup chow mein noodles | |

Mix chicken, lemon juice, celery, grapes, eggs and pineapple. Stir in mayonnaise. Add almonds. Chill. Just before serving, add chow mein noodles.

Pretzel Salad

Audrey Voskuil, Lakeview

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| 2 cups pretzels broken into small pieces | 1 cup melted butter not margarine |
| 1 cup sugar | |

Mix and spread on cookie sheet. Bake at 400° oven for 7 minutes. Watch closely so it doesn't burn. When cool break into small pieces.

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| 1 8 oz cream cheese | 1 cup powdered sugar |
| 1 16 oz cool whip | 1 large can pineapple tidbits drained |

Mix pretzels and cool whip mixture together.

Coca Cola Jello Salad

Nancy Wagner, Franklin

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| 1 large can Bing cherries or black cherries | 1 20 oz can crushed pineapple |
| 2 small or 1 large package cherry jello | 1 12 oz can chilled coca cola or cherry cola for extra cherry flavor |



Drain juice from cherries and pineapple; save. Add water to the juice to make 2 cups. Heat juice to boiling; add juice to jello and stir until dissolved. Cool until jello begins to thicken. Add coca cola and fruit. Pour into a 1½ quart mold or glass bowl. Chill to set.

Salad Fluff

Sharon Claerbaut, Lakeview

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| 2 small boxes vanilla pudding – not instant | 2 small packages jello |
| 4½ cups cold water | 1 large cool whip |
| fruit to match jello | |

If using frozen strawberries or raspberries drain them & use the juice as part of the water. Mix pudding, jello and water. Bring to a boil, cool and put in refrigerator overnight. Next day beat mixture with electric beater, then stir in the cool whip & fruit. Refrigerate until serving. Makes a large amount, could make ½ recipe.

Tossed Mandarin Salad

Joyce Smies, Lakeview

1 small head lettuce
1 cup chopped celery
1-4 green onions & stems chopped
1 tablespoon minced parsley
¼ cup toasted almond slices
11 oz can mandarin oranges drained

Toss ingredients together.

Dressing
¼ cup oil
2 tablespoons tarragon vinegar
½ teaspoon salt
¼ teaspoon tabasco sauce
2 tablespoons sugar
Pepper to taste.

Mix until well blended.

Note: Toast almonds in 400° oven 10 minutes.

Cranberry Pineapple Salad

Ellen McNeese, Lakeview

1 can 20 oz crushed pineapple undrained
1 can whole berry cranberry sauce
1 medium gala or delicious apple chopped

2 packages 4 oz size or 1 package 8 oz
size raspberry jello
⅔ cup chopped walnuts

Drain pineapple reserving liquid. Add enough cold water to measure 3 cups. Pour into large saucepan. Bring to boil and remove from heat. Add jello and stir at least 2 minutes until completely dissolved. Add cranberry sauce, stir. Jello mixture should be thick. I use potato masher and mash the cranberries. Pour into large bowl. Refrigerate 1½ hours or until slightly thickened (like egg whites). Stir in pineapple, apples & walnuts. Stir gently and pour into medium bowl. Refrigerate 4 hours.

Veggie Dill Pasta Salad

Carolyn Dreier, Franklin

1 box rotini pasta
Small amount milk
10 radishes cut up or chopped
2-3 stalks broccoli cut up small
½ head cauliflower broke in small pieces
½ red onion cut up in small pieces
Dill weed season to your taste

16-24 oz bottle Hidden Valley Ranch Salad dressing
20 mini carrots cut up
1 container grape tomatoes cut in half
½ large green pepper cut up
½ large cucumber, peeled, cored and cut up
2 stalks celery cut up
1 block cheddar cheese cut into cubes

Cook pasta and rinse in cold water. Add cup up veggies and cheese. Add ranch dressing and milk to make it creamy. Add dill weed to your taste.

Lemon Pepper Chicken Pasta Salad

Kristin Schmitz, Franklin

1 lb pasta of choice
3 cups chopped seasonal vegetables
1 lb chicken breasts
 $\frac{3}{4}$ cup lemon pepper marinade

Dressing
 $\frac{1}{2}$ cup milk
2 cups mayonnaise
1 cup sour cream
2 tablespoons lemon zest
 $\frac{1}{4}$ cup lemon juice
salt & pepper to taste



Marinate chicken at least 30 minutes or overnight. Grill chicken, cool and cut into bite size pieces. Cook pasta according to package directions and cool. Combine chicken, pasta, and vegetables together. Blend dressing ingredients together and pour over pasta mixture. Fold together and chill thoroughly before serving. 6-8 servings.

Pretzel Salad

Ruth Hering, Franklin

2 cups crushed pretzels
8 oz cream cheese softened
1 cup sugar
2 cups boiling water
1 small can crushed pineapple

$\frac{3}{4}$ cup melted butter or margarine
1 small container cool whip
1 large package strawberry jello
2 10 oz packages frozen strawberries

Mix pretzels & melted butter and press into 9x13 inch pan. Bake 7 minutes at 400°. Cool. Blend together cream cheese, cool whip and sugar, spread over crumb crust. Chill. Dissolve jello in 2 cups boiling water add frozen strawberries & pineapple. Chill. Pour over cheese mixture. Refrigerate.



Chicken Waldorf Salad

Joanne Schroeder, Franklin

4 tablespoons light mayonnaise
2 teaspoons lemon juice
2 apples, diced
1 cup chopped celery
8 tablespoons chopped walnuts

4 tablespoons plain nonfat or low-fat Greek yogurt
16 ounces skinless, boneless rotisserie chicken,
chopped
1 cup grapes halved (any color)

1. Combine mayonnaise, yogurt and lemon juice.
2. Mix in chicken, apples, celery, grapes and walnuts.
3. Serve immediately or refrigerate until ready to serve.



Broccoli/Cauliflower Salad

Deb Roitt, Pretty Good Eggs

2 cups broccoli florets
½ cup chopped green pepper
1 cup chopped celery
½ cup cubed swiss cheese
6 green onions with tops, sliced
1 cup (8 oz) sour cream
1 tablespoon confectioner's sugar

2 cups cauliflower florets
½ cup chopped sweet red pepper
1 cup chopped seeded fresh tomato
½ cup cubed cheddar cheese
1 cup mayonnaise
1 tablespoon lemon juice

In large salad bowl, combine the first nine ingredients. Blend together the remaining ingredients and toss with vegetable mixture. Chill. Yields 12-16 servings.





with



2026 HCE Proposed Programs

January 12 – Stars and Stripes Honor Flight

February 9 – Tech Talk

March 9 – Healthy Cooking

April 13 – WAHCE Conference Educational Topic

May – Rally & Recognition Day Banquet

June/July/August – Summer Tour

September 3 - September 7 – Sheboygan County Fair Booth

September 14 – Craft Activity

October 12 – Annual Meeting & Member-to-Member

November 9 – End of Life Planning

For more information contact:

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