25. Layered Garden Salad

Yield: - Serves 6 – 8

Make this salad the day before it is required, to achieve the best results.

Ingredients: -

½	Lettuce, shredded
400 gm (2 cups)	Frozen Peas
2 each	Eggs, hard boiled
250 gm	Mushrooms, sliced
125 gm	Tasty Cheese, grated
1 cup	Mayonnaise
2 tablespoons	Sour Cream
2 teaspoons	French Mustard
1 tablespoon	Lemon Juice
6	Shallots, chopped
1 each	Tomato, wedges
4 rashes	Bacon, diced
2 tablespoons	Parsley, chopped

Directions: -

1. Shred Lettuce coarsely in salad bowl and sprinkle uncooked frozen Peas.
2. Push Eggs through sieve; combine with finely sliced Mushrooms; spread over Peas.
3. Top with grated Cheese.
4. Combine Mayonnaise, Sour Cream, Mustard, Lemon Juice and Shallots.
5. Pour over the grated Cheese.
6. Cover and refrigerate for several hours or over night for best result.
7. Chop Bacon finely; fry in pan until crisp; drain
8. Top with Tomato wedges, Bacon and Parsley, just before serving.

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