

## Layered luncheon salad with Green Peas and Water Chestnuts

1 medium head iceberg lettuce, rinsed and dried  
    ½ cup thinly sliced green onion  
    1 cup thinly sliced celery  
1 8-ounce can water chestnuts, drained and sliced  
    1 10-ounce package frozen peas  
    2 cups mayonnaise  
    ½ cup grated Parmesan cheese  
    1 teaspoon seasoned salt  
    ¼ teaspoon garlic powder  
    3 hard-cooked eggs, chopped  
¾ pound bacon, crisply fried, well drained, and crumbled  
    2 ripe medium-sized tomatoes, cut into wedges

Shred the lettuce and place the greens in a shallow 4-quart serving dish. Top with green onion, celery, and water chestnuts. Break apart frozen peas and sprinkle mayonnaise evenly overtop. Sprinkle with sugar, cheese, salt, and garlic powder. Cover and chill salad in the refrigerator for as long as 24 hours.

Just before serving, sprinkle the salad with hard-cooked eggs and the bacon. Arrange the tomatoes around the salad. To serve, use a spoon and fork and lift complete layered sections.

Yield: 12-14 servings.

Courtesy of  
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