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Bay Shrimp and Fennel Salad – NYMM

Ingredients

15 Lb Fennel, sliced
10 Lb Bay Shrimp
2 Lb Carrots, julienne
2 Lb Zucchini, julienne
2½ Cups Lemon Juice
2 Cups Olive Oil
2 Cups Chicken Stock
2 Cloves Garlic, finely chopped
2 Cups Dill, finely chopped
Salt and Pepper, to taste

Method

Blanch the fennel and the julienne vegetables quickly to retain crispness and refresh.

Mix the lemon juice, olive oil and chicken stock to create a vinaigrette and add the garlic and dill.

Mix with the shrimp and season.

Calamari Salad

Yield: 8 gal.

Ingredients:

15021	Chablis Masson 18 ltr.	2 ga.
20000	Water	10 gal.
20144	Olive Oil blended (75% can)	1 gal.
20268	Tabasco Sauce (2 oz.)	2 oz.
20796	Rice Wine Vinegar	28 oz.
21122	Capers nonpareil	30 oz.
24075	Fresh Lemon Juice	½ qt.
24225	Fresh Basil Herb	6 oz.
24227	Fresh Bay Leaves Herb	2 oz.
24490	Herb Parsley Italian (flat)	6 oz.
24600	Fresh Rosemary Herb	6 oz.
28474	Squid Rings & Tentacles	40 lb.
992585	Slv. Parsley Chopped	1 lb.
992644	Slv. Onion Red Sliced	10 lb.
992652	Slv. Pepper Green Julienne	10 lb.
992654	Slv. Pepper Yellow Julienne	10 lb.
992656	Slv. Pepper Red Julienne	10 lb.
998458	Slisc, Salt and Black Pepper	4 oz.

Method:

Cook squid by blanching in boiling, heavily salted water with bay leaves and white wine cook until half done.

When squid has cooled, add all of the ingredients listed above.

Mix well and let sit overnight in the refrigerator.

Roasted Red Pepper Tartare Sauce

Carrot Dill Salad

Yield: 1 gal.

Ingredients

20790	Red Wine Vinegar	8 oz.
20923	Dry Currant	2 lb.
20926	Orange Peel	2 oz.
20930	Slivered Almonds Nuts	8 oz.
24160	Fresh Orange Juice	8 oz.
24320	Dill Herb	2 oz.
25500	Juice, Orange Conc, frozen	8 oz.
992606	Slv. Carrots Julienne	10 lb.
998458	Slmisc, Salt and Black Pepper	1 oz.

CHICKEN LIVER SALAD

BUTTER WHOLE	2 LB
CHICKEN LIVERS	10 LB
EGGS COOKED	10 EA
ONIONS YELLOW 1/2" DICED	2 LB
BRANDY	23 FLOZ
MARJORAM	2 TBSP
PEPPER WHITE GROUND	2 TBSP
SALT	2 TBSP

METHOD :

1. SWEAT THE ONIONS IN BUTTER TILL BLOND.
2. ADD THE LIVER, STIR TILL FULLY COOKED.
3. DEGLAZE WITH BRANDY, REDUCE TILL ALMOST DRY.
4. ADD MARJORAM, SEASON.
5. ADD THE COOKED EGGS CHOPPED UP.
6. PUT ALL THE MASS INTO THE BUFFALO CHOPPER TILL SMOOTH.
7. CHILL DOWN QUICKLY TO AVOID BACTERIA GROWTH.

CHICKEN SALAD

Yield 1 1/2 Gal

INGREDIENTS:

WHITE CHICKEN MEAT, COOKED DICED 1/4"	1	GAL
OR		
WHOLE CHICKEN MEAT, COOKED DICED 1/4"		
CELERY DICED 1/4"	1	QT
GREEN ONIONS, SLICED FINE	1	CUP
MAYONNAISE	1	QT
PEPPER WHITE		TO TASTE
SALT		TO TASTE

METHOD:

- 1.PLACE CHICKEN MEAT INTO LARGE STAINLESS STEEL BOWL. ADD CELERY AND GREEN ONIONS.
- 2.ADD PEPPER, SALT AND MAYONNAISE. MIX UNTIL BLENDED.
- 3.ADJUST SEASONING. TRANSFER INTO CLEAR PLASTIC BOX (LEXAN) OR STAINLESS STEEL CONTAINER. COVER WITH PLASTIC WRAP AND CHILL.

REMARK:

FOR BUFFET USE THE AMOUNT OF DICED CELERY CAN BE INCREASED.

Cilingini Cherry Tomato Salad - NYMM

Yield - 8 gallons

Ingredients

Cilingini Mozzarella Balls	6	Tubs
Cherry Tomato	9	Quarts
Garbanzo Beans	1	Cans
Olive Oil	2	Cups
Salt/Pepper Mix	4	oz
Parsley Chopped	½	Cup
Red Onion (Sliced)	6	oz

Method:

1. Combine cilingini, tomato, garbanzo and onion together.
2. Mix to all is well distributed.
3. Then add parsley, seasoning and oil.

Cilingini Cherry Tomato Salad

Yield: 8 gal.

Ingredients

- 6 ½ lb. Garbanzo Beans (chickpeas)
- 42 lb. Mozzarella Cheese (cilingini)
- 2 oz. Curly Parsley
- 18 pt. Cherry Tomato
- 2 cu. Herbed Olive Oil
- 6 oz. Red Onion sliced.
- 4 oz. Salt and White Pepper

Method

1. Combine Cilingini, tomato, garbanzo, and onion together.
2. Mix until all is well distributed.
3. Then add parsley, seasoning and oil.

Classic Cobb Salad - NYMM Yield: 6 - 8 Quarts

Ingredients:

Chicken Breasts, whole, split	2
Scallions, whites only	2
Celery Rib, cracked	1
Bay Leaf	1
Peppercorns	6
Chicken Stock	4 Cups
Salt and pepper	to taste
Watercress, stems removed,	1 bunch
Chicory, rinsed, dried, chilled	½ small head
Romaine, rinsed, dried, chilled	½ medium head
Eggs, hard-boiled, chopped coarse	4 each
Avocado, peeled, pitted, diced ½"	1 each
Tomatoes, ripe, peeled, seeded, chopped ½ "	2 Medium
Bacon, crisply fried, crumbled coarse	6 Strips
Roquefort or blue cheese, crumbled coarse	2 ounces
Chives, chopped	3 tablespoons
Vinegar, wine	½ Cup
Mustard, dry	1 teaspoon
Worcestershire	1 teaspoon
Olive oil	1 Cup

Method:

Arrange the chicken breasts in a large, deep skillet or medium baking pan, add the scallions, celery, bay leaf, peppercorns, stock and salt and pepper to taste, and add just enough water to cover.

Bring to a boil, reduce heat, poach chicken for 15 minutes and let cool in broth.

Drain chicken, remove skin and bones, and cut into 1/2 inch cubes.

Pull or shred the rinsed, dried and chilled greens into bite-size pieces and mix with chicken.

Add the eggs, avocado, tomatoes, bacon, cheese and chives and toss until well blended.

In a small bowl, whisk together the vinegar, mustard, worcestershire and salt and pepper to taste. Whisk in the oil until thoroughly incorporated.

Pour the completed dressing over the salad ingredients and toss until well-blended.

COUS COUS SALAD

22.5 lb COUS COUS (3 CS)
1 qt SAFFRON REDUCTION
4 lb CURRENTS
4 lb SLIVERED ALMONDS (TOASTED)
1 cn GARBANZO BEANS (no 10 CAN)

2 c ORANGE JUICE
1/2 c LEMON JUICE
3 c OLIVE OIL
3 c CHICKEN STOCK
2 c FINE CHOPPED MINT
SALT AND PEPPER TO TASTE

1. COOK THE COUS COUS WITH THE SAFFRON REDUCTION - COOL DOWN
2. DRAIN AND RINSE THE GARBANZO BEANS
3. MIX THE COUS COUS WITH CURRENTS, ALMONDS AND BEANS.
4. MAKE A DRESSING WITH O/J, LEMON JUICE, OLIVE OIL AND CHICKEN STOCK,
ADD MINT. SALT AND PEPPER TO TASTE.
5. KEEP SALAD AND DRESSING SEPARATE, MIX TOGETHER SHORT BEFORE SERVING

COUS COUS SALAD

- 1b COUS COUS (3 CS)
- SAFFRON REDUCTION
- CURRENTS
- SLIVERED ALMONDS (TOASTED)
- GARBANZO BEANS (no 10 CAN)

ORANGE JUICE
LEMON JUICE
OLIVE OIL
CHICKEN STOCK
FINE CHOPPED MINT
SALT AND PEPPER TO TASTE

COOK THE COUS COUS WITH THE SAFFRON REDUCTION - COOL DOWN
DRAIN AND RINSE THE GARBANZO BEANS
MIX THE COUS COUS WITH CURRENTS, ALMONDS AND BEANS.
MAKE A DRESSING WITH O/J, LEMON JUICE, OLIVE OIL AND CHICKEN STOCK,
ADD MINT. SALT AND PEPPER TO TASTE.
KEEP SALAD AND DRESSING SEPARATE, MIX TOGETHER SHORT BEFORE SERVING

CUCUMBER SALAD IN SOUR CREAM Yield 2 gallons

INGREDIENTS:

CUCUMBERS, PEELED, DESEEDED AND THINLY SLICED	2	GAL
GREEN ONIONS, CHOPPED 1/4"	2	CUPS
SOUR CREAM		1 QT
VINEGAR, WHITE		1/2 CUP
FRESH DILL, CHOPPED FINE		1 TBSP
PEPPER, WHITE		TO TASTE
SALT	1	TBSP
SUGAR		1/4 CUP

METHOD:

- 1.SPRINKLE SALT OVER SLICED CUCUMBERS AND MIX WELL.
- 2.PLACE INTO COLANDER AND LET DRAIN FOR ABOUT 2 HOURS.
- 3.TRANSFER INTO STAINLESS STEEL BOWL AND ADD ALL OTHER INGREDIENTS.
BLEND WELL.
- 4.ADJUST SEASONING AND CHILL.

CURRIED APRICOT AND CHICKEN SALAD

Yield: 4-6

INGREDIENTS:

4	Chicken Breast, Skinned and Boned
4 Tbsp.	Unsalted Butter
1 cup	Unflavored Yogurt
1/4 cup	Curry Powder
1 tsp.	Salt
	Freshly ground Black Pepper to taste
1/2 lb	Seedless Green Grapes
2 cups	Dried Apricots, cut in strips
2 cups	Mandarin Orange Segments (if canned, drained)
1 cup	Cashews
1 cup	Apricot Liqueur
6-8	Lettuce leaves

METHOD:

1. Cut the chicken breasts into 1 in (2.5 cm) cubes. Melt the butter in a large skillet. Add the chicken and cook over moderate to low heat, turning often, until the cubes are firm but not brown, about 7 to 10 minutes. Using a slotted spoon, transfer the chicken to a large mixing bowl.
2. In a small bowl, combine the yogurt and curry powder. Mix well. Add the curry mixture to the chicken. Season with salt and pepper and more curry, if desired.
3. Add the grapes, apricots, mandarin orange segments, cashews and apricot liqueur to the chicken. Toss until all the ingredients are well coated. Cover the bowl and refrigerate for at least 1 hour.
4. Line a serving dish with the lettuce leaves. Mound the salad on the lettuce and serve. Garnish with additional fruit and cashews if desired.

DANISH HERRING SALAD Yield: 4 gallons

INGREDIENTS:

BISMARK HERRINGS, SKINNED	
CUT INTO 3/4" PIECES	1 GAL
ONIONS, SLIVERED	1 GAL
APPLES, PEELED, SLIVERED	1 GAL
POTATOES, DICED SMALL, 1/4" BLANCHED	1/2 GAL
HEAVY CREAM	2 QTS
LEMON JUICE	3/4 CUP
PEPPER, WHITE	TO TASTE
SALT	TO TASTE

METHOD:

1.PLACE HERRING AND ALL OTHER INGREDIENTS INTO STAINLESS STEEL BOWL AND BLEND WELL.

2.ADJUST TASTE AND TRANSFER INTO STAINLESS STEEL CONTAINER. COVER WITH PLASTIC WRAP AND CHILL. MARINATE OVERNIGHT.

REMARK:

WHEN SERVED CAN BE GARNISHED WITH RINSED JULIENNE OF RED BEETS.

EGG SALAD YIELD 1 1/2 GAL

EGGS HARD BOILED	120	
THINLY SLICED SCALLIONS	2	CUPS
FINELY CHOPPED DILL PICKLES	1/2	CUP
CHOPPED FRESH DILL	1/4	CUP
MAYONNAISE	4	CUPS

FENNEL SALAD

YIELD 1 LB

SLICE FENNEL	1	LB
CHOPPED SHALLOT	2	OZ
CHOPPED TARRAGON	1/4	CUP
PERNOT	4	OZ
LEMON JUICE	2	OZ
OLIVE OIL	2	OZ
CHIX STOCK	5	OZ
SALT AND PEPPER	TO TASTE	
HERBED OIL	2	OZ

PROCEDURE:

SAUTE FENNEL AND TARRAGON IN SHALLOT OLIVE OIL
 ADD PERNOT LEMON JUICE SALT AND PEPPER THAN CHIX STOCK, LET SIMMER
 UNTIL "AL DENTE"
 DRAIN - COOL DOWN
 WHEN COLD TOSS IN THE HERBED OIL TO GIVE THE FENNEL SHINE.

FENNEL SALAD

Yield: Serve 4

INGREDIENTS:

1 medium	Fennel
4	Radishes, thinly sliced
2	Oranges, peeled and sectioned
4	Black Olives, pitted and halved
4 Tbsp.	Finely chopped Onion
	Several torn feathers from fennel
6 Tbsp.	Olive Oil
3 Tbsp.	Cider Vinegar
1 tsp.	Pernod or Anisette
1/2 tsp.	Salt
1/8 tsp.	Cayenne Pepper

METHOD:

1. Slice the bulb and stalks of the fennel into rings. Place in a serving bowl. Arrange the radishes, orange sections, olive, onion, and torn fennel feathers around the fennel.
2. In a mixing bowl whisk together the oil, vinegar, Pernod, salt, and pepper. Pour over the salad and serve.

Fennel Salad

Yield: 2 lb.

Ingredients:

10525	Cor, Pernod Anise	4 oz.
20144	Olive Oil blended	2 oz.
24075	Fresh Lemon Juice	2 oz.
24335	Large California Fennel	2 ea.
24610	Peeled Shallots	2 oz.
24650	Fresh Tarragon	1 oz.
992127	Herbed Olive Oil	2 oz.
993175	Chicken Stock	5 oz.
998457	Salt and White Pepper	¼ oz.

Method:

Sautee fennel and tarragon in shallot oil

Add pernod lemon juice salt and pepper then chicken stock let simmer until al dente.

Drain, cool down.

When cold toss in the herbed oil to give the fennel shine.

FIVE ISLANDS LOBSTER SALAD Yield: 4 Portions

INGREDIENTS:

4 Lobsters (1 - 1/2 lbs each)
1 small Onion (finely chopped)
1 Red Pepper
1 Tomato (finely chopped)
2 Limes
1 Tbsp Lime juice
1 cup Mayonnaise
to taste Salt and Pepper

METHOD:

Poach lobsters for 20 minutes. Place in ice to cool. Remove tails and cut on the belly-side to remove meat (in order to keep shell in tact). Cut six 1/4" slices from each tail. Chop the remainder of the lobster tails and place in a mixing bowl. Cut 1/4" diamond shapes from the red peppers and finely chop the rest. Add finely chopped pepper, onion, tomato, lime juice, mayonnaise, salt and pepper. (Salt and pepper to taste).

Place lobster shell on centre of plate and arrange six slices of lobster on top. Mould the lobster salad in slightly oiled moulds and turn over onto plate next to lobster shell. Arrange the diamonds of pepper around lobster salad.

Cut limes into halves. Put on opposite side of lobster. May be garnished with parsley and tomato rose. Serve with green salad.

FRESH FRUIT SALAD

Yield 65 - 4 oz 8 gal

INGREDIENTS:

ORANGE SEGMENTS	1	GAL
GRAPEFRUIT SEGMENTS	1	GAL
PINEAPPLE CHUNKS, 1/2"-3/4"	1	GAL
APPLE, CHUNKS 1/2" - 3/4"	1	GAL
MELONS- HONEY DEW, CHUNKS, 1/2"-3/4"	1 1/2	GAL
CANTALOUPE	1 1/2	GAL
GRAPES, SEEDLESS	1	GAL
FRUIT JUICE, ORANGE	1	GAL
SIMPLE SYRUP	3/4	GAL
LEMON JUICE	1	CUP

METHOD:

- 1.PLACE ALL FRUITS INTO LARGE STAINLESS STEEL BOWL.
- 2.ADD SIMPLE SYRUP AND LEMON JUICE TO FRUIT AND BLEND.
- 3.TRANSFER INTO CLEAR PLASTIC BOX (LEXAN) OR STAINLESS STEEL CONTAINER, COVER AND CHILL.
- 4.GARNISH WITH STRAWBERRY, KIWI AND FRESH MINT.

REMARK:

TO COOK SIMPLE SYRUP, TAKE 1 QT. OF WATER TO 2 LBS. OF SUGAR, SIMMER FOR 15 MINUTES AND COOL.
SEASONAL FRUIT CAN BE ADDED SUCH AS PAPAYA, PEARS, PEACHES, ETC

GARBANZO BEAN SALAD

Yield: 3 gallons

INGREDIENTS:

GARBANZO BEANS	2 - #10 CANS
RED PEPPERS, DICED 1/2"	2 CUPS
GREEN BELL, PEPPERS 1/2"	2 CUPS
ONIONS, DICED 1/2"	2 CUPS
CELERY, DICED 1/2"	2 CUPS
PARSLEY, CHOPPED AND WASHED	1/2 CUP
GARLIC, CHOPPED FINE	2 TSP
ITALIAN DRESSING (SEE RECIPE	1 1/2 QTS
PEPPER AND SALT	TO TASTE

METHOD:

- 1.DRAIN GARBANZO BEANS WELL. PLACE INTO LARGE STAINLESS BOWL.
- 2.ADD ALL OTHER INGREDIENTS AND BLEND WELL.
- 3.ADJUST SEASONING. TRANSFER INTO PLASTIC FOOD BOX (LEXAN) OR STAINLESS STEEL CONTAINER, COVER WITH PLASTIC WRAP AND COOL.

GARLIC CROUTONS Yield:

INGREDIENTS:

1 Garlic clove, finely chopped
3/4 cup Pure Olive Oil
2 cups Fresh Bread, Cubed

METHOD:

- 1.Put the garlic and olive oil in a jar with a tightly fitting lid. Cover tightly and shake well. let stand for several hours.
- 2.Heat the garlic and olive oil in a skillet. Add the bread cubes. Cook, turning frequently, until the cubes are browned.
- 3.Remove the cubes from the pan and drain on paper towels.

Gazpacho Salad

Yield: 8 gal.

Ingredients:

20144	Olive Oil blended (75% can)	½ gal.
20245	Iodized salt 16 oz.	½ oz.
20794	Cider Vinegar	1 qt.
21750	Black Pepper cracked	1 oz.
24290	Celery diced	5 lb.
24300	Herbs Cilantro, Corriander	8 oz.
24710	Diced Tomato Concasse	5 lb.
992548	Slv. Red Sliced Pepper sliced	5 lb.
992549	Slv. Yellow Pepper sliced	5 lb.
992594	Slv. Cucumber sliced	10 lb.
992652	Slv. Julienne Green Pepper	5 lb.

Method:

1. Toss gently tri-color peppers and cucumber.
2. Chop cilantro, and add to peppers, celery, cracked black pepper and tomatoes.

Season with vinegar, salt and olive oil.

GERMAN HERRING SALAD Yield: 5 gallons

INGREDIENTS:

BISMARCK HERRINGS, SKINNED	
CUT INTO 1/2" PIECES	1 GAL
ONIONS, DICED FINE	1/2 GAL
APPLES, PEELED, DICED 1/4"	3/4 GAL
POTATOES, DICED 1/4" COOKED	3/4 GAL
RED BEETS, RINSED, DICED 1/4"	1/2 GAL
WALNUTS, CHOPPED, OPTIONAL	1 QT
EGGS, HARD BOILED, CHOPPED	1 QT
PICKLES, DILL, DICED 1/4"	1/2 GAL
MAYONNAISE	1/2 GAL
PEPPER, WHITE	TO TASTE
SALT	TO TASTE

METHOD:

1. PLACE HERRINGS INTO LARGE STAINLESS STEEL BOWL. INCORPORATE ALL OTHER INGREDIENTS. BLEND WELL.
2. ADJUST TASTE, TRANSFER INTO CLEAR PLASTIC BOX (LEXAN) OR STAINLESS STEEL CONTAINER. COVER WITH PLASTIC WRAP AND REFRIGERATE.

GERMAN POTATO SALAD Yield: Portions 80 -6 oz

INGREDIENTS:

RED BLISS POTATOES UNPEELED, WASHED, SLICED 1/4"	25 LBS
STEAMED, POTATO MUST BE DONE, BUT STILL FIRM	
PARSLEY, WASHED, CHOPPED	1 PINT
ONIONS, DICED FINE	1 PINT
BACON, COOKED CRISP, DRAINED, CHOPPED COARSE	1 PINT
CHICKEN STOCK OR WATER	2 1/2 QTS
CHICKEN BASE	TO TASTE
MUSTARD, PREPARED	1/2 CUP
PEPPER WHITE, GROUND	1 TSP
SUGAR	1 CUP
VINEGAR, WHITE	1 QT OR LESS
SALAD OIL	1 PINT
CLEAR GEL (PREFERRED) OR CORNSTARCH	3 - 4 OZ.
WATER	1 CUP

METHOD:

1. STEAM POTATOES IN PERFORATED PANS AND COOL. DO NOT FILL PANS HIGHER THAN 3". COOKING TIME APPROXIMATELY 15 MINUTES.
2. IN SAUCE PAN BRING CHICKEN STOCK FORTIFIED WITH CHICKEN BASE AND SUGAR TO A BOIL. DILUTE CLEAR GEL WITH WATER AND BLEND QUICKLY INTO STOCK. SIMMER FOR 5 MINUTES. REMOVE FROM HEAT.
3. ADD ONIONS, VINEGAR AND MUSTARD. BLEND IN OIL.
4. PLACE COOLED POTATOES INTO LARGE BOWL. ADD BACON, PARSLEY AND PEPPER. LADLE MARINADE OVER POTATOES AND LEND GENTLY. TRANSFER INTO PLASTIC CONTAINERS, COVER AND REFRIGERATE.
5. BEFORE SERVING TIME WARM POTATO SALAD AS NEEDED.

GRILL VEGETABLE SALAD

YIELD 16 GALS

INGREDIENTS:

CARROTS SLICED HALF ON #3 MANHART	80	LB
ZUCCHINI SLICED HALF ON #3 MANHART	80	LB
YELLOW SQUASH SLICED HALF ON #3 MANHART	80	LB
ONION 1" DICED	40	LB
RED BELL PEPPER 1" DICED	40	LB
GREEN BELL PEPPER	40	LB
OLIVE OIL	2	GAL
GARLIC (CHOPPED)	5	LB
SALT	1	LB
WHITE PEPPER	6	OZ
RED WINE VINEGAR	1	GAL
BASIL (ROUGH CHOP)	2	BAG

METHOD:

MIX CARROTS, ZUCCHINI, AND SQUASH WITH ENOUGH OF THE OIL TO COAT ITEM EVENLY, ADD SALT AND PEPPER. PLACE IN 400F OVEN AND ROAST QUICKLY. NOTE: KEEP VEGETABLE ON SEPARATE SHEET PAN. ONE SEPARATE SLOTTED SHEET PAN COMBINED SALT AND PEPPER OIL WITH ONION AND PEPPER. PLACE OVER OPEN GRILL AND GRILL UNTIL EVENLY COLORED AND THE VEGETABLES HAVE OBTAINED A GRILLED FLAVOR. FINISH COOKING IN THE BROILER. WHEN ALL VEGETABLES HAVE COOLED COMBINED IN LARGE BOWL AND ADD THE VINEGAR AND BASIL. ADJUST SEASONING THE NEXT DAY.

GUACAMOLE

Yield 1/2 gal

INGREDIENTS:

RIPE AVOCADO, PEELED, CRUSHED	12	EA
TOMATOES, PEELED, DESEEDED, DICED 1/4"	5	EA
ONIONS, DICED 1/4"	2	MED SIZE
LIME OR LEMON JUICE	1/2	CUP
CILANTRO, CHOPPED	1	TBSP
JALAPENO PEPPERS, CHOPPED	4	
SALT		TO TASTE

METHOD:

1.PLACE CRUSHED AVOCADO INTO STAINLESS STEEL BOWL, INCORPORATE TOMATOES, ONIONS, LEMON JUICE, CILANTRO AND JALAPENO PEPPERS.

2.SALT TO TASTE.

REMARK:

GUACAMOLE HAS THE TENDENCY TO OXIDIZE VERY QUICKLY, THEREFORE, IT SHOULD BE MADE DAILY.

ITALIAN FONTINA CHEESE SALAD

Yield: 6

INGREDIENTS:

2 large	Sweet Yellow Peppers, seeded and halved
2 large	Sweet Red Peppers, seeded and halved
1/2 lb	Fontina Cheese, diced
1/4 cup	Pitted green Olives, thinly sliced
1/3 cup	Pure Olive Oil
1 1/2 tsp.	Dijon-style Mustard
3 Tbsp.	Cream
1 Tbsp.	Chopped Green Onion
3/4 tsp.	Salt
1 tsp.	Freshly ground Black Pepper
1 Tbsp.	Chopped fresh Parsley

METHOD:

- 1.Preheat the broiler.
- 2.Place the yellow and red peppers on a baking sheet and broil until the skins are blistered and slightly blackened, about 10 to 15 minutes. Remove the peppers from the heat.
- 3.When the peppers are cool enough to handle, remove the blistered skin. Cut the peppers into strips about 3/8 in (9mm) wide. Put the pepper strips, Fontina cheese and olives in a serving bowl.
- 4.Put the olive oil, mustard, cream, green onion, salt and pepper in a jar with a tightly fitting lid. Cover tightly and shake until well blended.
- 5.Pour the dressing over the salad and toss. Chill the salad for 1 to 2 hours. Garnish with the chopped parsley and toss again lightly before serving.

ITALIAN RICE SALAD Yield: 6

INGREDIENTS:

1 1/2 cups	Cooked Rice
1/2 cup	Cooked Ham, cubed
1 Tbsp.	Drained Capers
1 large	Tomato, Seeded and chopped
1/4 cup	Freshly grated Parmesan Cheese
3 Tbsp.	Pure Olive Oil
3 Tbsp.	Fresh Lemon Juice
1/2 tsp.	Salt
1/2 tsp.	Black Pepper
1 Tbsp.	Chopped fresh Parsley
1/2 cup	Marinated Artichoke Hearts, drained and coarsely chopped

METHOD:

1. Put the rice, ham, capers, tomatoes, and Parmesan cheese in a salad bowl. Toss lightly.
2. Put the olive oil, lemon juice, salt, pepper and parsley in a jar with a tightly fitting lid. Cover tightly and shake well.
3. Pour the dressing over the rice salad and toss. Garnish with the artichoke hearts. Let the salad stand at room temperature for 1 hour before serving.

ITALIAN SEAFOOD SALAD

Yield: 6

INGREDIENTS:

1 lb	Cooked Mussels
1 lb	Cooked Clams
1 lb	Cooked Cockles
1 lb	Cooked Shrimp
1 lb	Cooked Jumbo Shrimp
1 lb	Baby Octopus in Oil
3/4 cup	Extra Virgin Olive Oil
3 Tbsp.	Fresh Lemon Juice
1 tsp.	Dijon-style Mustard
1 Tbsp.	Chopped Fresh Parsley
1 Tbsp.	Chopped Fresh Basil or 1 teaspoon dried
1/2 tsp.	Freshly ground Black Pepper

METHOD:

1. Arrange the different seafood on a large serving platter, in whatever arrangement pleases you.
2. Put the olive oil, lemon juice, mustard, parsley, basil and pepper in a jar with a tightly fitting lid. Cover tightly and shake well. Let stand for a few minutes.
3. Serve the dressing with the seafood.

LENTIL ASPARAGUS SALAD

- 5 lb LENTILS (DRY WEIGHT)
- 5 lb LIMA BEANS
- 5 lb GARBANZO BEANS (1 CAN)
- 5 lb 1/4" dc. PEPPER (TRICOLOR)
- 2 c CIDER VINEGAR
- 2 c OLIVE OIL
- 2 c CHICKEN STOCK
- ~~1 oz~~ LIQUID SMOKE
- SALT AND PEPPER TO TASTE
- ~~8~~ 1" dc. ASPARAGUS
- 2 c COARSE CHOPPED BACON
- 1 c COARSE CHOPPED ITALIAN PARSLEY

1. COOK LENTILS TO TENDER - COOL DOWN
2. DRAIN AND RINSE THE GARBANZO BEANS
3. MIX LENTILS, BEANS AND PEPPERS TOGETHER
4. MIX VINEGAR, OIL, CHICKEN STOCK AND LIQUID SMOKE TO A VINAIGRETTE. SALT AND PEPPER TO TASTE.
5. ADD THE VINAIGRETTE TO THE SALAD
6. BLANCH THE ASPARAGUS AND KEEP ON THE SIDE. TO BE ADDED SHORT BEFORE SERVING.
7. COARSE CHOPPED BACON AND PARSLEY AS GARNISH

COUS COUS SALAD

- 22.5 lb COUS COUS (3 CS)
- 1 qt SAFFRON REDUCTION
- 4 lb CURRENTS
- 4 lb SLIVERED ALMONDS (TOASTED)
- 1 cn GARBANZO BEANS (no 10 CAN)

- 2 c ORANGE JUICE
- 1/2 c LEMON JUICE
- 3 c OLIVE OIL
- 3 c CHICKEN STOCK
- 2 c FINE CHOPPED MINT
- SALT AND PEPPER TO TASTE

1. COOK THE COUS COUS WITH THE SAFFRON REDUCTION - COOL DOWN
2. DRAIN AND RINSE THE GARBANZO BEANS
3. MIX THE COUS COUS WITH CURRENTS, ALMONDS AND BEANS.
4. MAKE A DRESSING WITH O/J, LEMON JUICE, OLIVE OIL AND CHICKEN STOCK, ADD MINT. SALT AND PEPPER TO TASTE.
5. KEEP SALAD AND DRESSING SEPARATE, MIX TOGETHER SHORT BEFORE SERVING

LENTIL AND FETA CHEESE SALAD

Yield: 6

INGREDIENTS:

1 1/2 cups	Brown Lentils
1	Bay Leaf
1/2 tsp.	Dried Basil
2	Garlic Cloves, crushed
1/2 cup	Celery, diced
1 small	Onion, chopped
1/2 cup	Fresh Chives, chopped
3/4 cup	Feta Cheese, crumbled
6 Tbsp.	Virgin Olive Oil
3 Tbsp.	Wine Vinegar
1/8 tsp.	Dried Oregano
1/2 tsp.	Salt
1/2 tsp.	Freshly ground Black Pepper

METHOD:

1. Put the lentils in a bowl. Add 2 1/2 cups cold water and soak the lentils for 2 hours. Drain.
2. Put the lentils in a sauce pan and add enough cold water to cover them completely. Add the bay leaf, basil and 1 garlic clove. Bring to the boil and simmer, covered, for 20 minutes.
3. Add the celery and onion. Add enough additional water to cover the lentils. Cover the saucepan and simmer for 10 more minutes.
4. Drain the lentils, celery and onion and discard the bay leaf and garlic clove.
5. Put the lentils, celery and onion and discard the bay leaf and garlic clove.
5. Put the lentils, celery and onion in a serving bowl. Add the chives and feta cheese. Toss.
6. Put the olive oil, vinegar, oregano, remaining garlic clove, salt and pepper in a jar with a tightly fitting lid. Cover tightly and shake until well blended.
7. Pour the dressing over the lentil salad and toss. Let the salad stand for 2 hours, tossing occasionally, before serving.

LENTIL SALAD

Yield: 3 gallons

INGREDIENTS:

LENTILS, COOKED	5 LBS
OLIVES, RIPE, PITTED, QUARTERED	1 0 #10 CAN
PARSLEY, CHOPPED, WASHED	3 CUPS
GREEN ONIONS, SLICED FINE	3 CUPS
RED ONIONS, DICED 1/4"	2 CUPS
GREEN BELL PEPPERS, SLICED THIN	3/4 QT
CARROTS, FINELY GRATED	2 CUPS

DRESSING:

OLIVE OIL	3/4 QT
VINEGAR	1 CUP
LEMON JUICE	1/2 CUP
PEPPER, BLACK	1/2 TSP
MUSTARD, DRY	1 TSP
THYME	1/2 TSP
CUMIN	1/2 TSP
CLOVES, GROUND	1/4 TSP
GARLIC, MINCED FINE	1 TBSP
SALT	TO TASTE

METHOD:

1. COOK DRAIN AND COOL LENTILS. PLACE INTO LARGE STAINLESS STEEL BOWL. ADD ALL INGREDIENTS EXCEPT DRESSING AND TOSS LIGHTLY.
2. ADD DRESSING AND BLEND WELL.
3. ADJUST SEASONING AND TRANSFER INTO PLASTIC FOOD BOX (LEXAN) OR STAINLESS STEEL CONTAINER, COVER WITH PLASTIC WRAP, THEN REFRIGERATE.

MOROCCAN SALAD

Yield: Serve 6

INGREDIENTS:

3/4 cup	Olive Oil
3 Tbsp.	Red Wine Vinegar
3 tsp.	Ground Cumin
1 tsp.	Salt
1 tsp.	Freshly ground Black Pepper
3 large	Sweet Green Pepper, Seeded and diced
3 medium	Sized Tomatoes, Seeded and sliced
1 Tbsp.	Chopped Fresh Parsley

METHOD:

1. Combine the olive oil, vinegar, cumin, salt and pepper in a salad bowl. Stir with a fork until well mixed.
2. Add the green peppers and tomatoes. Toss well. Refrigerate until thoroughly chilled, about 2 to 3 hours. Sprinkle with parsley and toss.

**MUSHROOM AND ARTICHOKE SALAD
OR**

CHAMPIGNONS A LA GRECQUE

Yield 4 gallons

INGREDIENTS:

MUSHROOMS, SMALL, WASHED	20	LBS
ARTICHOKE HEARTS, CUT IN HALF OR QUARTERS	1	- #10 CAN
ONIONS, SLIVERED	1	QT
OLIVE OIL	1	QT
VINEGAR, WHITE	3/4	QT
GARLIC CHOPPED FINE	1/4	CUP
BAY LEAVES	5	
THYME	1	TSP
OREGANO	1	TBSP
BASIL	1	TBSP
SALT	TO TASTE	
PEPPER	TO TASTE	

METHOD:

- 1.PLACE VINEGAR, OIL, GARLIC, BASIL, THYME, OREGANO, BAY LEAVES AND SEASONING INTO A SAUCE PAN AND BRING TO A BOIL.
- 2.SAUTE ONIONS LIGHTLY IN TILTING FRYING PAN, ADD MUSHROOMS AND PROCEED UNTIL COOKED.
- 3.REMOVE ALL FROM PAN INCLUDING JUICE AND PLACE INTO LARGE STAINLESS STEEL CONTAINER.
- 4.ADD ARTICHOKE, BOIL AND VINEGAR MIXTURE AND BLEND CAREFULLY.
- 5.ADJUST SEASONING. TRANSFER INTO PLASTIC FOOD CONTAINER AND COOL, THEN REFRIGERATE.

MUSHROOMS AND EGGPLANT SALAD Yield: 7 Gallons

INGREDIENTS:

MUSHROOMS, MEDIUM SIZE, WHEN LARGE, CUT INTO HALVES OR QUARTERS	2 GALS
EGGPLANT, PEELED, CUT INTO 3/4" CUBES	2 GALS
ONIONS, SLIVERED, THICK	1 GAL
RIPE OLIVES, PITTED	1/2 - #10 CAN
RED BELL PEPPERS, DICED 1/2"	1/2 GAL
BABY CORN PICKLED, CUT INTO HALVES	1/2 GAL

MARINADES:

VINEGAR, WHITE	1 QT
OIL, SALAD OR OLIVE	1/2 GAL
GARLIC, CHOPPED FINE	1/4 CUP
OREGANO	1 TBSP
CLOVES, WHOLE	10
BAY LEAVES	6
BASIL	1 TBSP
THYME	1 TBSP
SUGAR	1/2 CUP
SALT	TO TASTE

METHOD:

- 1.PLACE ALL MARINADE INGREDIENTS INTO TILTING FRYING PAN AND BRING TO A BOIL.
- 2.ADD MUSHROOMS, EGGPLANT, ONIONS AND PEPPERS, COOK ALDENTE.
- 3.REMOVE FROM FRYING PAN INTO STAINLESS STEEL CONTAINER AND COOL. THEN ADD REMAINING OLIVES AND CORN, BLEND WELL. REFRIGERATE.

PASTA SALAD

Yield: 5 gallons

INGREDIENTS:

PASTA, FUSILLI OR ROTINE, COOKED	3 GALS
RED BELL PEPPERS, DICED 1/2"	15 EACH
RIPE OLIVES, CUT IN HALF	1/2 - #10 CAN
GREEN ONIONS, CUT 1/4"	1 QT
PARMESAN CHEESE	2 LBS
SALAD OIL	1 QT
OLIVE OIL	1 QT
VINEGAR, WHITE	1 PINT
SALT	TO TASTE
PEPPER, WHITE	TO TASTE
GARLIC, CHOPPED VERY FINE	1 1/2 TBSP
OREGANO	2 TBSP
BASIL	2 TBSP

METHOD:

- 1.PLACE PASTA INTO LARGE STAINLESS STEEL BOWL AND ADD SALT, PEPPER, RED BELL PEPPERS, OLIVES, GREEN ONIONS AND PARMESAN CHEESE.
- 2.ADD OILS, VINEGAR, GARLIC, OREGANO AND BASIL, BLEND WELL AND ADJUST SEASONING.
- 3.TRANSFER INTO CLEAR PLASTIC FOOD BOX (LEXAN) OR STAINLESS STEEL CONTAINER, COVER WITH PLASTIC WRAP AND REFRIGERATE.

REMARK:

SEASONING SHOULD BE ADJUSTED THE FOLLOWING DAY. PASTA SALAD HAS THE TENDENCY TO LOSE FLAVOR.
IF FRESH HERBS ARE USED, DOUBLE THE AMOUNT. GARNISH WITH JULIENNE OF SUN DRIED TOMATOES.

PENNE PASTA SALAD YIELD 8 GAL

PENNE (COOKED)		1	CS
DICED TOMATO (CANNED)		2/#10	CN
SUNFLOWER SEED		1	QT
BASIL (FRESH LEAVES)	1/2	BG	
PEAS (FROZEN AND THAWED)		7	LB
OLIVE OIL		1	QT
GARLIC (ROASTED AND CHOPPED)		6	OZ
SALT AND PEPPER MIX		1/2	CUP

METHOD :

1. COOK PENNE AND ROAST GARLIC.
2. COMBINE ALL THE INGREDIENTS.
3. CHECK FOR SEASONING BEFORE USE.

POTATO SALAD YIELD: 6 GALLONS

INGREDIENTS:

POTATOES, COOKED, PEELED, DICED 1/2"	5 GALS
EGGS, HARD BOILED, DICED 1/2"	20
CELERY, DICED 1/4"	1/2 GAL
GREEN ONIONS, SLICED FINE	1 QT
PARSLEY, CHOPPED, WASHED	1/2 CUP
MUSTARD	1 CUP
MAYONNAISE	3 QTS
VINEGAR, WHITE	1 1/2 CUPS
SALT	TO TASTE
PEPPER, WHITE	TO TASTE

METHOD:

1. BOIL POTATOES UNTIL DONE, COOL, PEEL AND DICE 1/2"
2. PLACE POTATOES IN A LARGE STAINLESS STEEL BOWL AND ADD EGGS, CELERY GREEN ONIONS AND PARSLEY.
3. ADD MAYONNAISE, VINEGAR, MUSTARD, SALT AND WHITE PEPPER, BLEND GENTLY UNTIL THOROUGHLY MIXED.
4. TRANSFER INTO CLEAR FOOD BOX (LEXAN) OR STAINLESS STEEL CONTAINER, COVER WITH PLASTIC WRAP AND REFRIGERATE.

REMARK:

SEASONING SHOULD BE ADJUSTED THE FOLLOWING DAY. POTATO SALAD HAS THE TENDENCY TO LOOSE FLAVOR.

RICE SALAD WITH WASABI DRESSING

INGREDIENTS:

Dressing:

Wasabi Powder or Paste	2 to 3	tsp
Soy Sauce	1	tbsp
Rice Vinegar	1/4	Cup
Sesame Oil	1	tbsp
Sugar	1	tsp
Cracked white Peppercorns	1	tsp
Grated lemon Zest	1/2	tsp

Salad:

Green Onions	3	Ea
Sweet red Pepper	1	Ea
Cucumber, Peeled	1	Small
Cooked White or Brown Rice	2	Cups

METHOD:

For the dressing, if using Wasabi powder, mix it with 1 teaspoon warm water and let stand 10 minutes. Combine Wasabi, Soy Sauce, Vinegar, Sesame Oil, Sugar, Peppercorns, and Lemon Zest in large mixing bowl and whisk until smooth.

For the Salad, thinly slice Green Onions on the diagonal.

Core seed, and dice red pepper. Cut Cucumber in half lengthwise and use melon baller to scoop out seeds. Cut cucumber widthwise into crescent-shaped slices. Add vegetables and Rice to dressing and toss well. Make 4 servings.

Roast Bell Pepper Salad

Yield: 1 gal.

Ingredients:

20144	Olive Oil blended (75% can)	8 oz.
20156	Balsamic Vinegar (5 ltr.)	4 oz.
24353	Minced Garlic in Water	6 oz.
992655	Slv. Pepper Red Wed 1/4 "	60 ea.
992801	Slv. Pepper Yellow Wed. 1"	60 ea.
998458	Slmisc, Salt and Black Pepper	2 oz.

Method:

1. Toss pepper wedges with garlic, salt and pepper and olive oil.
2. Lay out on sheet pans and roast in oven.
3. Cool.
4. Toss peppers together with balsamic vinegar.

ROAST MUSHROOM SALAD

INGREDIENTS :

DOMESTIC MUSHROOMS	10	BX
SHITAKI	10	BX
OLIVE OIL	3	QT
GARLIC	2.5	LB
BALSAMIC VINEGAR	2	QT
BORDELAISE SAUCE	1	GAL
SALT	1	CUP
WHITE PEPPER	1/2	CUP

METHOD :

1. MIX BOTH MUSHROOMS WITH OIL AND GARLIC.
2. KEEP ON SEPARATE SHEET PANS AND ROAST IN A 400 F OVEN TILL DONE.
3. COMBINE AND MIX ALL THE MUSHROOM WITH THE VINEGAR, BORDELAISE SAUCE AND SEASONING.
4. LET COOL EVENLY AND SERVE THE FOLLOWING DAY.

SEASONAL SALAD

INGREDIENTS:

BELGIUM ENDIVE
RADICCHIO
TOMATO 6X7
LEAF LETTUCE
ZUCCHINI/CARROT/LEEKS
SPINACH
ENOKI MUSHROOM
HAZELNUT VINAIGRETTE
CARROTS

METHOD:

WASH AND TRIM BELGIUM ENDIVE, LEAF LETTUCE, RADICCHIO, AND SPINACH;
ON A MANDOLINE JULIENNE THE CARROTS, ZUCCHINI, SUMMER SQUASH; TRIM
ENOKI MUSHROOMS; CORE AND JULIENNE TOMATOES.

SHRIMP AND LIME BEAN SALAD

YIELD 4 GAL

INGREDIENTS:

BAY SHRIMP	6	#	
LIMA BEAN		6	#
CORN (CUT)	6	#	
TOMATO CONCASSE	5	#	
SESAME OIL	2	CUPS	
CHICKEN STOCK		2	CUPS
WHITE VINEGAR		2	CUPS
SALT		2	OZ
PEPPER		1	OZ

METHOD:

THROW SHRIMP, BEAN, AND CORN OVER NIGHT.
COMBINE ALL INGREDIENTS AND ADJUST SEASONING.

SNOW PEA SALAD

Yield: Serve 4

INGREDIENTS:

24	Snow Peas, Fresh or Frozen
6 to 8	Marinated Artichoke Hearts, drained and chopped
1/2 cup	Bamboo Shoots, drained
12	Water Chestnuts, sliced
3/4 cup	Chinese Cabbage, shredded
8 large	Mushrooms, thinly sliced
1 cup	Chinese Dressing
2 Tbsp.	Chopped Fresh Parsley

METHOD:

1. In a pan of lightly salted boiling water, cook the snow peas for 1 minute or until they turn bright green. Drain well. Rinse the snow peas in cold water and drain well again.
2. Put the snow peas, artichoke hearts, bamboo shoots, water chestnuts, Chinese cabbage and mushrooms in a bowl. Toss.
3. Add the Chinese dressing and toss again until well mixed. Garnish with the parsley and serve.

SUMMER MACARONI SALAD

Yield: 6-8

INGREDIENTS:

3/4 cup	Mayonnaise
2 tsp.	Dijon-style Mustard
1 Tbsp.	White Wine Vinegar
1/4 tsp.	Celery Seeds
2 cups	Macaroni, cooked
1/2 cup	Celery, chopped
1/3 cup	Raw Carrots, chopped
1/4 cup	Radishes, sliced
3 Tbsp.	Chopped Pimento-stuffed Green Olives
3 Tbsp.	Chopped Sweet Red Pepper
5 Tbsp.	Chopped Green Onion
2 Tbsp.	Chopped Fresh Parsley
1/4 tsp.	Salt
1/4 tsp.	Freshly ground Black Pepper

METHOD:

1. Put the mayonnaise, mustard, vinegar and celery seeds in a small mixing bowl. Beat with a fork or electric beater until well blended.
2. Put the macaroni in a large serving bowl and add the mayonnaise mixture. Toss until the macaroni is well coated. Add the celery, carrots, radishes, olives, red peppers, green onions and parsley. Toss well. Add the salt and pepper. Toss lightly.
3. Cover the bowl and chill for 1 1/2 hours. Remove the salad from the refrigerator and serve.