

Night Before Salad

Ingredients

1 1/2 packages fresh spinach (15 oz. approx.)

Salt and Pepper to taste

1/2 lb. of bacon-fried crisp and crumbled

6 hard cooked eggs, finely chopped

1 box frozen peas, uncooked and thawed

Sweet onion slices

1 pint mayonnaise

1/2 pint sour cream

1 cup grated Swiss cheese

1/2 cup grated parmesan cheese

Directions

Wash and dry spinach. Break into pieces. Place half of the spinach in a large bowl. Sprinkle with salt and pepper to taste. Layer: bacon, eggs, onion slices, remainder of spinach, peas, and more onion slices. Mix mayonnaise and sour cream. Spread over top. Sprinkle with cheeses. Cover with foil and refrigerate overnight. Toss at serving time. Serves 8. Looks nice in a glass bowl.

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