

## **Florentine Salad:**

**Fry up 1 to 2 pounds of bacon slices until crisp, drain and crumble up.**

**Boil up 1 dozen of eggs. Then slice the hard cooked eggs into quarters.**

**Combine bite-size pieces of greens in a bowl. I use 4 to 6 heads of different kinds of lettuce.**

**Add the bacon, eggs to the lettuce.**

**Then Toss with the prepared “GOOD SEASONS CHEESE GARLIC SALAD DRESSING.”**

**It is the package salad dressing. It has to be that exact dressing that gives you that flavor you like.**

**P.S. Make sure that some of the lettuce you choose is the red leaf as well as romaine and other type of lettuce. Do not use regular head lettuce.**



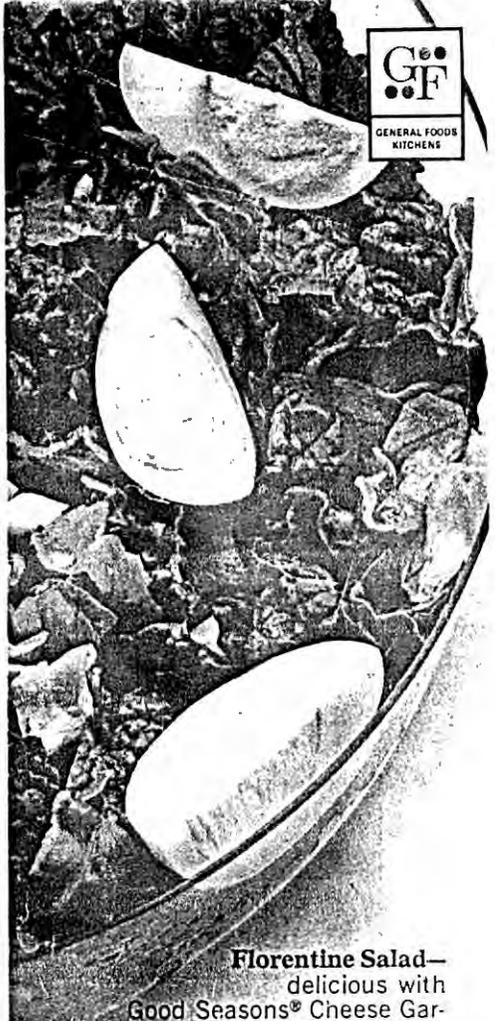
**Chicken Salad à l'Orange**—lively with Good Seasons® Italian... Combine 2 qts. bite-size pieces of greens (escarole and romaine), 2 1/2 cups cut-up cooked chicken, 1 1/2 cups orange sections, 1 cup sliced celery, 1/2 cup sliced ripe olives, 1/3 cup toasted whole almonds, and 1/4 tsp. anise seed (optional) in large bowl. Toss with prepared Good Seasons Italian Salad Dressing. Serves 6.

*Very good*



**Chef's Seafood Salad**—Good Seasons® Bleu Cheese makes it different. Mix 7 cups bite-size pieces of greens (lettuce, romaine and watercress), 1 cup diced celery and 1 green pepper cut in thin strips. Toss with prepared Good Seasons Bleu Cheese Salad Dressing. Arrange 1 can (7 oz.) tuna, drained and flaked, 1 can (7 3/4 oz.) crab meat, drained, and 1 tomato cut in small wedges on greens. (Or arrange salad and serve with prepared Good Seasons Thick 'n Creamy® Bleu Cheese Salad Dressing.) Serves 6.

*Very good*



**Florentine Salad**—delicious with Good Seasons® Cheese Garlic Salad Dressing Mix. Fry 3/4 lb. bacon slices until crisp; drain and crumble. Chop 3 hard-cooked eggs. Combine bite-size pieces of greens in bowl—6 cups spinach, and 2 cups lettuce. Add bacon and eggs; toss with prepared Good Seasons Cheese Garlic Salad Dressing. Garnish with 3 quartered hard-cooked eggs. Serves 6.

# Fresh idea from Good Seasons®: the main course salad.

Chicken Salad à l'Orange. Chef's Seafood Salad. Florentine Salad. Main course salads you make with Good Seasons® Salad Dressing Mix.



Good Seasons is fresh dressing. Fresher than any dressing you can buy in a bottle — because you make it fresh yourself. Good, Good Seasons!

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