

Netherland Salad — contributed by Sandy Orr

To Serve 4

1 Head Lettuce
1-cup Chicken Breast (Julienne - best if thick cut)
1-cup Swiss cheese (Julienne - best if thick cut)
1-cup Ham (Julienne - best if thick cut)
2 Tablespoons chopped dill pickle
 $\frac{3}{4}$ cup cherry tomatoes optional and in season

(I go to the meat counter and ask them to slice the meat and cheese $\frac{1}{4}$ inch thick, so it is easier for me to Julienne at home.)

Dressing:

2 Tablespoons minced chives (green onions)
2 Hard Boiled eggs
6 Tablespoons Hellmann's Mayonnaise
 $\frac{1}{4}$ cup cider vinegar (only cider)
6 Tablespoons Olive Oil
2 Tablespoons Worcestershire Sauce

(I always double the recipe and keep extra dressing in the mayonnaise jar in the refrigerator.)

Making the Salad:

In an oiled salad bowl: Mix dressing with Pickles, and Julienne Chicken, Swiss cheese, and Ham.

Keep in refrigerator.

When ready at the minute before serving, oil your cutting knife, Julienne the lettuce and mix with meat and cheese.

For No Fat : Substitute the Mayonnaise with No-Fat Mayo, add one lemon (fruit juice-not Real Lemon). Can also use fat free sour cream mixed with No-Fat Mayo. Substitute Swiss Cheese with Low Fat Cheese). Can substitute olive oil with Wesson, etc.