Parmesan Vegetable Toss

Try one of these 3 combinations or a combination of all three.

DRESSING:

1 cup mayonnaise (non-fat, included)

1/4 cup grated Parmesan cheese, optional

1/4 cup sugar

1/2 tsp. dried basil, optional

1/2 tsp. salt, optional

VEGETABLES:

2 cups fresh broccoli florets

2 cups fresh cauliflowerets

1 medium red onion, sliced

ADD:

1 can (8 oz.) sliced water chestnuts, drained

1 large head iceberg lettuce, torn

OR:

1/2 cup chopped celery

1/2 cup chopped green pepper

1/4 cup grated carrot

OR:

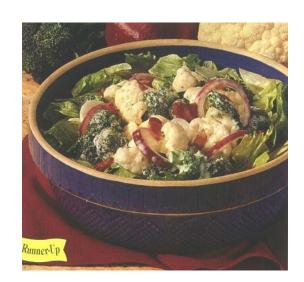
1 cup chopped seeded tomatoes

2 hard-cooked eggs, sliced

BEFORE SERVING, ADD:

4 bacon strips, cooked and crumbled

1 cup croutons, optional



In a large bowl, combine mayonnaise, Parmesan cheese, sugar, basil and salt. Add broccoli, cauliflower, onion and water chestnuts; toss. Cover and refrigerate for several hours or overnight. Just before serving, place lettuce in a salad bowl and top with vegetable mixture. Sprinkle with bacon. Top with croutons, if desired.

OR add broccoli, cauliflower, onion, celery, green pepper, and carrot. Refrigerate; just before serving, sprinkle with bacon and croutons, if desired. OR add broccoli, cauliflower, onion, tomatoes, and eggs. Cover and chill. Just before serving add bacon and croutons, if desired.

Yield: 6 - 8 servings