



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

LUCKY SEVEN-LAYER RANCH SALAD

1 large head lettuce, rinsed and dried
6 hard-cooked eggs, peeled and chopped
1 bunch green onions including green tops, chopped
1 cup chopped carrots

½ green, red, or orange bell pepper, seeded and chopped
1 cup broccoli florets
½ pound bacon, cooked crisp and crumbled
4 ounces (1 cup) shredded cheddar cheese

DRESSING

1 cup mayonnaise
½ cup sour cream

1 tablespoon sugar
1 tablespoon lemon juice

1. Tear lettuce and place in large serving bowl.
2. Layer the following ingredients on top of lettuce in the order listed: chopped eggs, green onions, chopped carrots, chopped pepper, and broccoli florets.
3. For dressing: In medium bowl, combine all dressing ingredients.
4. Spread dressing over top of salad covering completely all the way to the edges to seal salad.
5. Sprinkle bacon bits and shredded cheese over dressing.
6. Cover with plastic wrap and refrigerate.
7. When ready to serve, toss together all ingredients well and serve.

Makes 6-8 servings.

