



24 Hour Layer Salad

- 1 head iceberg lettuce, torn into small pieces**
- 6 boiled eggs, sliced**
- 1 (10 oz) package frozen peas, thawed**
- 1 Cup green peppers, chopped**
- 1 pound bacon, crisp-cooked, drained and crumbled**
- 2 Cups shredded Swiss cheese (can substitute cheddar or Monterey Jack)**
- 1 Cup mayonnaise or Ranch dressing**

In the bottom of a large bowl, place 3 Cups torn lettuce. Sprinkle with a little sugar, salt and pepper. Layer eggs atop lettuce. Layer in order: peas, green peppers, and rest of lettuce. Cover these rows with a row of bacon and a row of shredded cheese. Spread mayonnaise or Ranch dressing over the top completely sealing the salad ingredients inside. Cover and refrigerate 24 hours or overnight. Garnish with sliced green onions and paprika.

Meredith Curtis

These salads were so popular during our early years of marriage: the mid-1980's. I often would bring this dish to a covered dish supper at church or pot luck at work.