

SUMMER SAUSAGE SALAD

INGREDIENTS

1 lb. summer sausage, thin sliced
1 Bermuda onion, sliced thin
2 hard cooked eggs, cut in wedges
2 tomatoes, peeled & cut in 8 wedges
3 dill pickles, cut in quarters lengthwise
1 tbsp. chopped parsley or chives (for garnish)

DRESSING:

1 tsp. prepared mustard
2 cloves garlic, crushed (optional)
2 tbsp. Hellmann's mayonnaise
1/2 c. vinegar
1/2 c. oil

PREPARATION

To make dressing: Stir in mustard, garlic and onion into mayonnaise with seasoning. Stir in vinegar, then gradually whisk in oil so it thickens slightly. Arrange sausage and onion slices overlapping in dish. Spoon over dressing.

Cover and let marinate 2 hours. You can use any other sausage too. A short time before serving, arrange eggs, tomatoes and dill pickles around dish. Sprinkle with chopped parsley or chives.

