

SALADS

BOLOGNA SALAD FROM BADEN†

(BADISCHER WURST SALAT)

- 10-12 oz. bologna cut into thin strips
- 1 cup carrots cut into thin strips
- 1 cup diced tomatoes
- 1/3 cup diced onion
- 2 dill pickles (diced)
- 1 large Granny Smith apple cut in 1" pieces
- 3 hard boiled eggs
- 15 large green grapes sliced in halves
- 3 tablespoons sour cream
- 2-3 teaspoons cream style horseradish
- 1 teaspoon mustard
- 1/3 cup whipping cream
- salt, pepper

Place the bologna, carrots, tomatoes, onion, pickles and apple in a large bowl. Dice the egg whites and add to the bowl. Place the egg yolks in a small bowl and mash with a fork. Stir in sour cream, horseradish, mustard and whipping cream. Pour over the salad and stir. Add the grapes, stir and season with salt and pepper to taste. Serve with bread.

Serves 4

