

COOKING WITH CHEF TOM BASORE

APRIL 11, 2022

Lucille Swartzendruber's salads are in the Mennonite tradition of sweeter salads rather than more savory. Lucille inspired many of the traditional dishes and side dishes at Water's Edge and Schowalter Villa.

Lucille's Mostaccioli Salad

Ingredients:

16 oz. Mostaccioli pasta*	2 c. white vinegar
green pepper, diced	½ c. salad oil
1 medium onion, diced	2 c. sugar
2 T. salad oil	

Dressing:

Instructions:

Cook pasta in boiling, salted water with 2 tablespoons of oil until tender. Drain and cover with cold water until fully cooled. Allow to fully drain; combine dressing ingredients; toss pasta with vegetables and half of the dressing. Allow to set. Add remaining dressing immediately before serving.

*You may substitute small penne or other tube pasta for the Mostaccioli pasta.

Lucille's Rotini Salad

Ingredients:

16 oz. Rotini pasta	1 can Eagle condensed milk
½ green pepper, diced	2 c. mayonnaise
1 carrot, grated	½ tsp. salt
1 c. white vinegar	

Instructions:

Cook pasta in salted, boiling water with 2 tablespoons of oil until tender. Drain and cover with cold water until fully cooled; allow to fully drain. In a blender, combine vinegar and onion. Add condensed milk, mayonnaise, sugar, and salt; mix well. Pour over pasta, peppers and carrot. Refrigerate overnight. It will appear juicy, but will absorb the excess overnight.

Creamy Pasta

Ingredients:

16 oz. elbow macaroni	½ c. white vinegar
½ c. diced onion	½ c. mayonnaise
½ c. celery	½ c. sour cream
1 c. diced tomato or sliced grape tomatoes	1 T. prepared mustard
2 boiled eggs, cold	1 tsp. sugar
1/2 c. shredded cheddar	1 tsp. salt
	1 tsp. white pepper
	1 tsp. garlic powder

Dressing:

Instructions:

Cook pasta in salted water until tender. Fully cool in cold water; then allow to drain. Combine dressing ingredients well. Combine pasta, veggies, cheese, and eggs with the dressing. Allow to set for a few hours, if possible. May moisten with a little cool water if needed.

Clear Pasta Salad

Ingredients:

16 oz. dry Rotini pasta	½ c. white vinegar
½ c. diced cucumber	½ c. salad oil
½ c. diced onion	½ c. water
½ c. diced celery	1 T. honey
½ c. red or green pepper	1 T. dry dill
	1 tsp. salt
	1 tsp. coarse black pepper

Dressing:

Instructions:

Cook pasta and fully cool. Combine dressing ingredients well. Combine pasta with veggies, and add ½ of the dressing. Let stand refrigerated. Add remaining dressing right before serving.

Tom Basore, CDM/CFPP

Dining Services Manager

Schowalter Villa