

Garden Couscous Salad

This unique salad is one of Lydia's favorites and it was one of the recipes requested by many of the guests at Daniel and Lydia's rehearsal dinner. It was a part of the buffet of salads and desserts for the Backyard Barbeque setting to welcome all the guests from Illinois. The evening concluded with old time country jam session in the I.O.O.F. Bandshell in the Park

1 box flavored couscous (garlic or parmesan), cooked
1 can chick peas
1 rd bell pepper, finely chopped
½ Vidalia onion, chopped
1 English cucumber, peeled, seeded, and finely chopped
1 tomato, chopped
¼ cup fresh parsley leaves, chopped
½ cup crumbled feta cheese
Salt and freshly ground black pepper
¼ cup olive oil
2 to 3 limes, juiced

Directions:

In a large bowl, toss all the ingredients with the olive oil and lime juice to taste.

Garden Pasta Salad

Pasta Salad is another favorite, and fresh summer vegetables give it a wonderful color and make it a real favorite.

1 (16 ounce) package uncooked tri-color spiral pasta
½ cup thinly sliced carrots
2 stalks celery, chopped
½ cup chopped green bell pepper
½ cup chopped red bell pepper
½ cup chopped yellow bell pepper
1 pint grape tomatoes, halved
½ cup chopped green onion
1 (16-ounce) bottle Italian-style salad dressing
½ cup grated Parmesan

Directions:

Cook pasta in a large pot of boiling water until al dente. Rise under cold water, and drain.

Mix carrots, celery, peppers, tomatoes, and green onion together in a large bowl. Add the cooled pasta and mix together.

Pour the dressing over mixture, add the Parmesan and mix well.