# truffle salad (Easter Salad)

## Family Chef: Lori McMahon

#### Ingredients:

* 1 head iceberg lettuce (medium), shredded
* ½ c green onion, thinly sliced
* 1 c celery, thinly sliced
* 1 can (8 oz.) water chestnuts, drained and sliced
* 1 package (10 oz.) peas, frozen
* 2 c mayonnaise
* 2 tsp sugar
* ½ c parmesan cheese, grated
* 1 tsp seasoned salt
* ¼ tsp garlic powder
* ½ lbs. bacon, cooked and crispy
* 3 eggs, hard boiled and chopped
* 2 tomatoes (medium), wedged

#### Instructions:

1. In a 3 to 4 quart glass serving bowl, make a layer of shredded lettuce.
2. Top with a layer each of onion, celery, water chestnuts, and frozen peas.
3. Spread evenly with mayonnaise.
4. In a small bowl, mix the sugar, cheese, salt, and garlic powder together,. Sprinkle on top of mayonnaise.
5. Cover and refrigerate until next day.
6. Sprinkle with chopped eggs.
7. Crumble bacon on the top.
8. Arrange tomato wedges around salad.
9. Enjoy with family and friends!