

Cornbread Salad

- 2 LBS. TOMATOES, PEELED**
- SALT, PEPPER, WINE VINEGAR**
- 5 MEDIUM GREEN PEPPERS, CHOPPED FINE**
- 4 RIBS OF CELERY, CHOPPED FINE**
- 1/2 PONE OF CORNBREAD CRUMBS (2-3 CUPS)**
- 3 C. FRESH CORN, CUT FROM COBB (OR FROZEN OR CANNED)**
- BUTTERMILK HERB DRESSING (OR YOUR CHOICE)**
- 1/3 C. CHOPPED FRESH PARSLEY (OR CELERY LEAVES)**
- 6 SLICES CRUMBLED CRISP COOKED BACON**

Chop tomatoes and drain if they are very juicy. Wash and prepare all vegetables. Use a clear truffle bowl and start by putting half of your cornbread on the bottom. Top with 1/2 of your onion, then peppers, celery, tomatoes. Salt and pepper and sprinkle with vinegar.

Add corn, then drizzle with dressing. Repeat layers, ending with layer of dressing.

Top with bacon and parsley. Refrigerate 2-3 hours, covered. Toss before serving.

Optional Ingredients:

- Lettuce
- Pickle Relish
- Chopped Boiled Eggs
- Chopped Green Onion
- Shredded Cheese
- Mexican Cornbread
- Sour Cream
- Pinto Beans

Optional Dressings:

- Italian Dressing
- Buttermilk Dressing
- Ranch Dressing