
Spanish Sweet Pepper Salad

Bertha Haffner-Ginger

California Mexican-Spanish Cook Book - 1914

sweet peppers

cucumber, peeled and chopped

celery, chopped

Spanish Salad Dressing No. 3

chopped beets (for garnish)

chopped pimiento (for garnish)

lettuce, washed

Cut the peppers in half and remove the seeds.

Peel and chop the cucumber and chop the celery.

Place the cucumber and celery in a bowl. Add some Spanish Salad Dressing No. 3. Mix well.

Stuff the pepper halves with some of the cucumber/celery mixture.

Place a lettuce leaf on a serving plate. Place the peppers in the center of the lettuce.

Garnish with pimiento and/or beets.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .