

Argentine Corned Beef Salad

Arlene B Lohr

The Pennsylvania State Grange Cookbook (1992) Spinach Squares

Servings: 4

*6 pimiento-stuffed olives
1 can (12 ounce) corned
beef
2 hard-boiled eggs,
chopped
1/2 cup celery, finely
chopped
1/2 cup pickle, finely
chopped
1/4 cup onion, finely
chopped
garlic salt (to taste)
1 cup mayonnaise
1 hard-boiled egg, sliced
lettuce leaves*

Chop the olives, reserving four pimientos for garnish.

In a bowl, combine the olives with the corned beef, chopped eggs, celery, pickle, onion, garlic salt and mayonnaise. Mix well.

Spoon onto lettuce leaves. Top with the reserved pimientos and sliced egg.

Per Serving (excluding unknown items): 464 Calories; 51g Fat (92.9% calories from fat); 6g Protein; 3g Carbohydrate; 1g Dietary Fiber; 178mg Cholesterol; 752mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 4 1/2 Fat.