

## Layered Garden Salad

Perfect for a “make ahead”  
summer barbecue  
and  
Father’s Day celebration!

*Serves 6-8... make 1 day ahead for perfect results!*

### Ingredients

½ Iceberg lettuce  
250g (2 cups) frozen peas  
2 hardboiled eggs  
250g mushrooms, finely sliced  
125g cheddar cheese  
1 cup mayonnaise  
2 tbsp cream or plain yoghurt  
2 tsp french mustard  
1tbsp lemon juice  
6 spring onions, or small finely chopped red onion  
1 tomato  
4 rashers bacon  
Handful chopped parsley

***\*Why not serve in individual  
mason jars for that special touch?  
Excellent for picnics too!***



### Method

Shred lettuce and place in straight sided (glass if possible) salad bowl. Sprinkle over uncooked frozen peas. Finely chop eggs, combine with mushrooms and spread over peas. Top with grated cheese.

Combine mayonnaise, cream or yoghurt, mustard, lemon juice and onion and spread evenly over cheese. Cover and refrigerate overnight. Cook bacon in oven until crisp, chop finely and refrigerate until required.

Top salad with tomato wedges crispy bacon and chopped parsley just before serving.

Get creative – add grated carrot, red peppers, sweetcorn, cauliflower florets...

#### *Supper suggestion with Layered Garden Salad –*

- *Order your barbecue meat from the Shop excellent quality and choice supplied by Rawlings of Cranleigh, our local supplier.*
- *Finish with fresh raspberries/strawberries, meringues and fruit coulis (250g raspberries, 1 tbsp icing sugar and 1 tbsp lemon juice, lightly mashed together and passed through a sieve.)*
- *Serve with our Wine of the month - False Bay Rosé*

*\*All ingredients available from the Shop, Dunsfold Village whilst stocks last!*