



Maurice Salad

14	ounce	Ham, julienne strips
14	ounce	Turkey, julienne strips
14	ounce	Swiss cheese, julienne strips
½	cup	Sweet Gherkin Pickles, julienne strips
1	head	Iceberg Lettuce, shredded
12	fluid ounce	Marketplace Maurice Salad Dressing
½	teaspoon	Black Pepper, freshly ground, to taste
1	teaspoon	Kosher Salt, to taste
12-16	olives	Stuffed Green Olives

Maurice Dressing:

1½	teaspoon	Lemon juice
2	teaspoon	White Vinegar
To taste		Kosher Salt
1½	teaspoon	Dijon Mustard
¼	teaspoon	Dry Mustard, spice ground
1½	teaspoon	Yellow Onion, pureed
1½	teaspoon	Granulated Sugar
1	teaspoon	Fresh parsley, chopped
1	large	Eggs, hard cooked, diced
1	cup	Mayonnaise

To Make Dressing:

In a blender, combine the lemon juice, vinegar, salt, mustard, dry mustard, onion puree and sugar. Blend until sugar is dissolved. Remove from blender and stir in parsley, eggs and mayonnaise.

Chill and store for up to 5 days.

Makes approximately 12 ounces

Plate Salad: In a large mixing bowl toss the pasta, ham, turkey, Swiss cheese, pickle and dressing to combine. Add the salt and pepper and toss again. Taste for seasoning. Chill.

Garnish with green olives.

Serves 6 to 8