

Tangy Spinach Salad

- 3 tablespoons canola oil
- 3 tablespoons ketchup
- 3 tablespoons cider vinegar
- 1 teaspoon finely chopped onion
- 3 tablespoons sugar
- 1 1/2 teaspoons Worcestershire sauce
- 1 packages (6 ounces) spinach
- 1/3 cup chow mein noodles
- 3 hard-cooked eggs, chopped
- 1/3 cup real bacon bits

In a jar with a tight-fitting lid, combine the first 6 ingredients; shake well. In a large bowl, combine the remaining ingredients. Drizzle with dressing; toss to coat. Refrigerate any leftovers.

Family-Pleasing Pizza

- 1/2 pound bulk pork sausage
- 1 tube (13.8 ounces) refrigerated pizza crust
- 2 teaspoons butter, melted
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon garlic powder
- 2 cups (8 ounces) shredded part-skim mozzarella cheese
- 2 medium Roma tomatoes, thinly sliced
- 2 teaspoons Italian seasoning

Preheat oven to 400°. In a large skillet, cook sausage over medium heat until no longer pink. Drain and set aside.

Meanwhile, press pizza dough into a greased 13x9-in. baking dish. Brush with butter; sprinkle with Parmesan cheese and garlic powder. Layer with 1 cup mozzarella, sausage and tomatoes. Sprinkle with remaining mozzarella and Italian seasoning.

Bake 20-25 minutes or until crust is golden brown and cheese is melted. Yield: 6 servings.

Cake with Pineapple Pudding

- 2 cups cold 2% milk
- 1 package (3.4 ounces) instant French vanilla pudding mix
- 1 can (8 ounces) unsweetened crushed pineapple, drained
- 1 cup whipped topping
- 6 slices angel food cake

In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in pineapple and whipped topping. Chill until serving. Serve with cake. Yield: 6 servings.