



CORNBREAD SALAD

Ingredients

- | | |
|---|-----------------------------------|
| 1 can of corn, drained | 2 tomatoes, chopped |
| 1/2 each red, yellow, and orange bell pepper, chopped | 1 bunch green onions, chopped |
| 1/2 cup celery, chopped | 1/2 to 1 cup ranch dressing |
| 1/2 cup carrots, chopped | 1/2 to 1 loaf cornbread, crumbled |

Directions

Combine all of the ingredients into a large bowl, adding ranch dressing. Mix well. Pour into serving dish. Garnish with additional crumbled cornbread. Serve immediately. This can also be refrigerated and served later, but make sure to leave out the cornbread until just before serving.

Ellena's Notes

I think everyone knows how I like to go to potlucks, as that is where you get the best recipes. This cornbread salad is the perfect example. Our marketing associate Bridget, brought this refreshing salad to a recent potluck and was I ever happy! This is a perfect accompaniment to BBQ ribs, brisket, or chicken.



Use gluten free cornbread and ranch dressing.

Wine Pairing

Our Spokane Blush, Sangiovese and Malbec are perfect with this salad.