

# August Recipes of the Month



## Raspberry-Marinated Salmon Fillets

- 3 tablespoons of Kraft Light Raspberry Vinaigrette Dressing
- 4 Salmon Fillets (4 oz. each)
- Pour dressing over salmon in ziplock bag; seal bag. Refrigerate 30 min to marinate properly.
- Preheat broiler. Remove salmon from marinade; discard bag and the marinade
- Broil Salmon, 2 to 4 inches from heat, 10 to 12 minutes or until salmon flakes easily with a fork.
- So easy & so good. For an extra treat, beat in 4 tbsps of raspberry jam with Dijon mustard and drip across the serving plate.
- The salmon can also be grilled instead of broiled if you prefer.
- This entrée is low in carbs, low in fat, low in sugar, and high in protein.
- If purchasing frozen fish, be sure to check the "sell by" date. Never refreeze fish once it has been thawed.

## Citrus & Beet Spinach Salad

- 1 bag (10 oz.) baby spinach leaves
- 1 can (14 1/2 oz.) beets, drained, chopped
- 2 medium seedless oranges, peeled, sectioned
- 1 small red onion, thinly sliced
- 1/3 cup Planters Walnut Pieces, toasted
- 1/2 cup Kraft Light Raspberry Vinaigrette Dressing

Toss All ingredients except dressing in a large bowl. Add dressing just before serving; mix lightly.

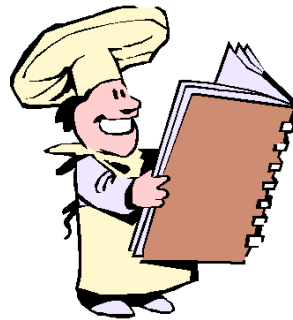
Instead of the walnuts, you can substitute toasted Planters Pecan halves. You can also opt to let each guest add their own amount of dressing. This salad will become a family favorite!



## Donate to Area Food Pantry's



Wayne-White is accepting donations of non-perishable foods at both our Fairfield & Enfield office buildings. The food donations will be taken to area food pantry locations in our service area. You are invited to stop by with your donations anytime during normal business hours. Thank you for your support!



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