

4 Layer Salad Cake

Looking for a beautiful salad to serve on a sunny day or at a gathering? This exquisite and easy to make salad will have your guests clammering for more....

Ingredients:

5lbs of potatoes

2 dozen eggs (boiled)

4 cans julienned pickled beets (12 oz cans, I believe - whatever you can find in the regular size can)

2 bricks of Kosher Vegetarian Tillamook Cheddar Cheese (if you can get Kosher Gouda, it is even better)

2 jars light mayo (you won't use both jars, thank G-d)

1 pomegranate

dill

2 springform pans

Note: This recipe will make 2 salad cakes. Just halve the ingredients if you only wish to make one.

Peel potatoes, chop minimally and cook. Drain.

Grate all cheese, separate for 2 cakes.

Open cans of julienned beets, drain - there are 2 cans per cake.

Boil and peel eggs. Set aside 12 eggs and chop like for egg salad in a bowl. Do the same to the other 12 boiled eggs and keep separate.

Beginning your first salad cake, spread a little layer of mayo on the bottom of a springform pan. The first layer is potatoes. Put half the total potatoes in the first springform pan, use a masher to get them flat, then use a spatula to smooth down. Put a light layer of mayo on top. Next, put 1/2 the cheese on. Smooth out the cheese and put a layer of mayo. Next, add 2 cans of beets. Smooth out and put a layer of mayo on. Add mashed eggs (remember, 12 per cake) and press down the eggs firmly with your hands. This will compact the cake so it will chill firmly and stay together better when slicing. Smooth out and add the final layer of mayo.

Once it is smoothed out, use a wet paper towel to clean up the edges of the springform. Then, add the dill on top as you like. Seed your pomegranate and sprinkle the top liberally with 1/2 of the pomegranate seeds. Repeat for the second cake. Make sure this stays refrigerated and covered. Take out 1/2 hour before serving. Place on cake plate, remove springform, and serve.

B'tayavon!