

Overnight Layered Green Salad

- 1 Head of lettuce
- .5 cup sliced onion
- 1 cup thinly sliced celery (Less to 0 celery)
- 1 can drained, sliced, water chestnuts
- 1 10-ounce package frozen peas (Skip peas altogether)
- 2 cups Mayonnaise
- 2 teaspoons sugar
- .5 cup grated parmesan cheese
- 1 teaspoon seasoned salt
- .25 teaspoon garlic powder
- 3 hard boiled eggs, chopped
- .5 to .75 pound bacon, fried and crumbled

Shred lettuce; place in a 4-quart shallow serving dish, top with onion, celery and water chestnuts. Open package of frozen peas; break apart and sprinkle over salad. Spread mayonnaise evenly over top. Sprinkle with sugar, Parmesan cheese, salt and garlic powder. Cover; chill up to 24 hours. Just before serving, sprinkle with hard-boiled eggs and bacon. Serves about 10