Picnic Salad

Salad                                                      Dressing

1 head iceberg lettuce, chopped            1 ½ cups mayonnaise

1 teaspoon salt                                        3 Tablespoons cider vinegar

½ red onion, sliced thin                         1 Tablespoon hot sauce

6 hard boiled eggs, sliced                       2 teaspoons sugar

1 ½ cups frozen peas                             1 teaspoon black pepper

4 celery ribs, sliced thin

1 red bell pepper, chopped

1 cucumber, sliced thin

1 pound bacon, cooked and crumbled

1 ½ cups blue cheese

Place ½ of lettuce in bottom of trifle bowl and sprinkle with ½ t. salt.  Rinse sliced onion under cold water and drain on paper towels.  Layer onion, eggs, peas, celery, bell pepper and cucumber.  Add remaining lettuce and sprinkle with ½ teaspoon salt.  Top with bacon and cheese.  Combine all dressing ingredients and spread over top of salad.  Cover with plastic wrap and refrigerate at least 8 hours. (no more than 24)  Toss gently before serving.