

Never-Fail Mayonnaise Easy With This Recipe



Thick Creamy Mayonnaise — Make with portable mixer.

(By AP Newfeatures)

Don't ever believe anyone who tells you mayonnaise is hard to make. Use the following recipe for Never-Fail Mayonnaise and you'll come up with a batch of melt-in-your-mouth dressing.

In Paris recently, we were reminded of how good homemade mayonnaise tastes. We loved the small luncheon sandwiches—chick-fal of mayonnaise—in one tiny restaurant. (In this particular cafe you could walk around and choose the varieties of sandwiches you wanted—the nearest we came in France to an American cafeteria.) The sandwich fillings—except for an occasional truffle—were the same as ours: tongue, cheese, ham and chicken (sliced or chopped) and a cooked vegetable combination. But the white bread for the sandwiches was sliced very thin, trimmed of crusts, and no lettuce or other greens appeared. The filling and the mayonnaise were pre-eminent. And so delectable!

If you like garlic, you might enjoy the famous Aioli Sauce served so often in France with hot or cold fish. To make a quick version of Aioli, just add lots of crushed garlic to some of our Foolproof Mayonnaise. Offer the Aioli with cold boiled shrimp as a first course.

Then there's the French Green Sauce. To concoct it, you mince watercress leaves and parsley very fine and add it to the mayonnaise. Or you may wilt the greens in boiling water, drain, then rub through a fine sieve before you add them to the dressing. Try this on cold salmon.

Another wonderful sauce is achieved by adding tomato puree, finely chopped green pepper, chopped chives (or onion) and a bit of tarragon to Never-Fail Mayonnaise.

Remember that this Never-Fail Mayonnaise is a basic dressing. You can tone it up as you will. Add a little chili sauce, grated onion, minced pimiento-stuffed olives to it—and you have Russian Dressing for hearts of lettuce.

For Tartare Sauce add minced pickles, capers, onion and green olives to the mayonnaise and serve with golden-brown fried scallops of filets of sole.

One of our favorite Sunday night supper menus is a first course of a hearty soup, then toasted finger rolls that have been split and mixed with a combination of lobster, celery and mayonnaise. A fruit desert and lots of hot strong coffee make a perfect ending.

If you have one of those wonderfully useful little portable mixers (pictured here) you can make this mayonnaise in no time at all. Here's the method.

Never-Fail Mayonnaise

Ingredients: $\frac{3}{4}$ teaspoon salt, 1 teaspoon sugar, 1 teaspoon dry mustard, 3 tablespoons cider vinegar, 1 egg, 2 cups salad oil.

Method: Put salt, sugar and mustard in mixing bowl; mix thoroughly. Add 1 tablespoon vinegar and stir well. Add egg; beat until blended. Continue beating and add oil, a quarter teaspoon at a time, until mixture thickens. Then add about half of remaining oil, a teaspoon at a time; add last of

Salads Needed

We need lots of salads in January. Both cottage cheese and apples are plentiful and reasonable in price. Recipe planned for six servings.

Combine 3 cored and diced apples with 1 cup diced celery, $\frac{1}{4}$ cup sliced stuffed olives and $\frac{1}{4}$ cup french dressing. Place salad greens on each salad plate and shape cottage cheese, using one pound, in a ring on greens. Kie with $\frac{1}{4}$ cup chopped salted fill ring with apple salad; sprig almonds. Pass french dressing, mayonnaise or other favorite.

Sausage Roll-ups With Buttermilk Mix

Old-time cooks knew buttermilk made better pancakes, but they didn't know why. Modern research shows that buttermilk tenderizes the gluten in the flour, giving you lighter, more tasty pancakes.

That's why most pancake mixes carry directions for using buttermilk. And that's why new buttermilk pancake mixes are appearing on the market, with the buttermilk already in the mix.

Sausage Roll-ups

1. In a covered skillet, cook slowly for 5 minutes, 14 to 16 pork sausage links and 2 or 3 tablespoons water.
2. Pour off water. Then cook sausage slowly, uncovered, until brown on all sides, about 20 minutes. Keep sausage hot.
3. Bake buttermilk pancakes, following easy directions on package of buttermilk pancake mix.
4. Put a hot sausage on each pancake; roll up. Serve with syrup or apple sauce, if desired. Makes 14 to 15 roll-ups.

Waterless Sauces

A well known cooking expert declares that it is a mistake to use water for sauces as it adds nothing but "length." For good sauces, always use broth, consommé, meat stock. Bouillon cubes will turn the trick neatly and "strengthen" any sauce. It is a good idea to keep both beef and chicken bouillon cubes at hand for this purpose as well as for making a fine, quick, hot, satisfying cup of broth for serving with a slice or wedge of lemon.

oil, a tablespoon at a time. Make absolutely sure that each addition of oil is thoroughly blended before next is added. Beat in gradually 2 remaining tablespoons vinegar. Makes about 2 $\frac{1}{2}$ cups. Store in covered glass jar. Refrigerate but do not allow to get near freezing temperature or mayonnaise will separate.

Good Old Eggs Always Fine for the Main Dish



Lunch Dish — Creamed eggs over English muffins.

(By AP Newfeatures)

Running out of ideas for simple main dishes? Then use the good old egg—in these two delicious ways.

First way is to serve eggs in a sauce over English muffins as a luncheon dish. A cooked vegetable—peas or carrots, for instance—tastes fine with this dish.

Second way is to combine eggs with a small can of salmon for a golden-brown gloriously puffy salmon souffle. Serve the souffle with crisp potato sticks (these come in cans) or with potato chips, and a salad of tomato aspic and lettuce or romaine. Be sure to have the salad on individual plates because nothing is worse, in our estimation, than to have a molded food nestling next to one that's hot!

Both these dishes are excellent for family use because they call for the nutritious and economical product—nonfat dry milk powder. Keep a package of the milk on a cool dry pantry shelf so it will be at hand when you need it.

English Muffin Eggs

Ingredients: 2 cups water, $\frac{1}{2}$ cup nonfat dry milk powder, 4 tablespoons flour, $\frac{1}{2}$ teaspoon dry mustard, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 2 tablespoons pickle relish, 6 hardcooked eggs 4 to 6 English muffins.

Method: Pour water into top of double boiler. Sprinkle nonfat dry milk powder, flour, mustard, salt and pepper over surface of water. Beat with rotary beater until just blended. Cook over hot water, stirring constantly until mixture thickens. Chop egg whites coarsely; add egg with butter or margarine; pour sauce over muffins; sprinkle sieved egg yolk over each serving. Makes 4 to 6 servings.

Salmon Souffle

Ingredients: $\frac{1}{2}$ cup nonfat dry milk powder, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, 1 cup water, 4 eggs (separated), one 7 $\frac{1}{2}$ -

Sardine Pizzas Easy and Tasty

As the popularity of pizza parties zooms upward, pizza-devotees are dreaming up more and more ways to make this popular Italian food without going to the trouble of starting from scratch. One of the most successful quick-pizza ideas is to use toasted English muffins as the base, because the true Pizza is a yeast-raised bread, and so is the English muffin.

Sardine Pizzas

2 cans Sardines, drained
1 8-oz. can tomatoes, drained
4 English muffins, split and toasted
8 slices American cheese
Lemon wedges

Spread the tomatoes on the toasted muffins. Top each with a slice of cheese and one or two sardines. Broil until cheese melts. Serve the muffins hot, with lemon wedges. Makes 8 servings.

Minced parsley or minced chives do things for lima beans along with the usual butter, salt and pepper, of course.

Try These With Nuts

Oregon's filberts add their bit to many dishes. Try one of these.

Filbert Stuffed Celery

2 tablespoons chopped filberts
1 package cream cheese
2 tablespoons lemon juice
8 pieces of celery
1 teaspoon parsley, finely chopped
1 teaspoon green pepper, chopped

Wash and dry celery. Mix cheese with other ingredients. Spread on celery. Sprinkle with paprika and refrigerate until ready to serve.

Cheese Pies

2 cups recipe pastry
 $\frac{1}{2}$ cup butter or margarine
3 cup sugar
3 eggs, well beaten
1 cup chopped raisins
1 cup chopped filberts
 $\frac{1}{2}$ teaspoon mace
1 teaspoon rum or brandy flavoring
1 teaspoon vanilla

Make 8 four-inch rounds and fit into muffin tins. Bake in 425 degree oven for 15 minutes. Cool. Cream butter and sugar together over hot

water. Stir in well beaten eggs, raisins filberts and mace. Cook over hot water, stirring occasionally for 25 minutes. Remove from heat and add flavorings. Cool, pour into cooled baked tart shells. Yields 9 tarts. Top with whipped cream.

Juice Cocktail

While everyone waits for company dinner, they'll enjoy sipping on cold mixed vegetable juices. Get the large-size can (8 $\frac{1}{4}$ cups) of 8 mixed juices and chill well before the feast. Give a holiday green garnish to the red drink this way. Fill glasses; then perch 2 or 3 stuffed olives on edge of each glass; cut halfway into each olive so it fits over rim. Another garnish could be a curled strip of green pepper (held together with toothpick) and perched on edge of glass. Pass a tray with the glasses of lively flavored juices and a basket of crisp rye wafers or melba toast. This makes a nourishing refresher — and doesn't dull anyone's appetite.

MRS. IRA J. FITTS' SEAFOOD RECIPE of the Week Oven Fried OYSTERS

Roll 12 oysters in 1 cup flour seasoned with 1 tsp. salt and $\frac{1}{4}$ tsp. pepper; dip in slightly beaten egg; roll in fine bread crumbs. Sprinkle both sides with salad oil. Bake on cookie sheet (400 degrees) until browned, about 15 min. Serve with tartar sauce. Serves 3.

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