

**Mayonnaise****▲ Base Recipe**

Beat with rotary beater in a small bowl

- 2 egg yolks
- 1 tablespoon lemon juice
- 1½ teaspoons salt
- 1 teaspoon sugar
- ½ teaspoon monosodium glutamate
- ½ teaspoon dry mustard
- ½ teaspoon paprika

Add, 1 teaspoon at a time at first

½ cup salad oil

Gradually increase amounts of additions; beat vigorously after each addition. Alternately beat in small amounts of

½ cup salad oil

1 tablespoon lemon juice

(If mayonnaise separates because oil has been added too rapidly, beat it slowly and thoroughly into 1 egg yolk.) Store mayonnaise covered in refrigerator.

About 1½ cups Mayonnaise

Note: Mayonnaise may be thinned with a small amount of cream before serving. For a special touch, fold in whipped cream.

—Tartar Sauce

Follow ▲ Recipe. To ½ cup mayonnaise add 2 tablespoons finely chopped scallions (with tops), 2 tablespoons chopped sweet pickle, 1 tablespoon chopped green olives and 2 teaspoons capers.

—Russian Dressing

Follow ▲ Recipe. To ½ cup mayonnaise add 3 tablespoons chili sauce, 1 tablespoon minced onion and ½ teaspoon prepared horseradish.

—Thousand Island Dressing

Follow recipe for Tartar Sauce; omit capers. Add 1 or 2 Hard-Cooked Eggs sieved or finely chopped, 2 tablespoons chili sauce and ½ teaspoon paprika.

Blender Mayonnaise

Put into blender container in order listed

- 1 egg
- 2 tablespoons vinegar or lemon juice
- ¼ teaspoon salt
- ¼ teaspoon sugar
- ¼ teaspoon monosodium glutamate
- ¼ teaspoon paprika
- 1 or 2 drops tabasco sauce

Cover, turn on motor; blend thoroughly. Pour gradually into center of ingredients while blending

½ to ¾ cup salad oil

Add oil only until it begins to layer on surface; mayonnaise then will be proper consistency. (If mayonnaise separates, see Mayonnaise, on this page.)

Store covered in refrigerator.

About 1 cup mayonnaise

Note: Tartar Sauce, Russian Dressing and Thousand Island Dressing (on this page) also may be prepared from Blender Mayonnaise.

French Dressing**▲ Base Recipe**

Secret formula for successful salads is the tang and zest of this French Dressing.

Combine in a screw-top pint jar

- ¾ cup salad oil
- ¼ cup lemon juice or vinegar
- 1 tablespoon sugar
- ¾ teaspoon salt
- ¼ teaspoon paprika
- ¼ teaspoon dry mustard
- ¼ teaspoon pepper

Cover tightly and shake vigorously. Store covered in refrigerator.

Shake well before using.

About 1 cup dressing



GIVEAWAY — Erv Savio, Oregon Food Stores manager, will provide a luscious prime pot roast as one of the door prizes to be awarded at the Cooking School. Registration is all that is required to be eligible for one of the many valuable prizes that will be given each day.

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