

Fruit Juice Dressing

- 1 t grated orange or lemon rind
- 1 C fruit juice made from:
 - 1 lemon
 - 1 orange
 - pineapple juice or
 - juice from fresh or canned fruit (about 1/3 C)
- 1/2 C sugar
- 1/8 t salt
- 3 T flour
- 1 egg or 2 yolks (slightly beaten)
- 2 T butter

1. Measure lemon and orange juice, and add enough fruit juice to make 1 C juice.
2. Mix sugar, salt, and flour. Add to fruit juice.
3. Cook until thickened. Add a small amount to the slightly beaten egg or yolks. Stir this

into the remaining hot mixture.

4. Return to heat, and cook slowly with stirring to cook egg in the mixture.
5. Remove from heat and add butter.
6. When the dressing is cold, whipped cream may be folded into it.

Fruit Salad Delight

- 1 No. 303 can pineapple tidbits
- 1 can tangerine oranges
- 1 C coconut, shredded
- 1/2 C small marshmallows
- 1/2 pint sour cream

Drain pineapple and oranges. Reserve enough orange slices for garnish. Combine all ingredients, mixing gently but completely. Let stand for at least 4 hours to blend flavors.

WHEN YOU FEED THE CROWD

Tomato French Dressing

- Sift together:
- 3/4 C sugar
 - 1 t celery salt
 - 1 t dry mustard
 - 1 t salt
 - 1 t paprika
 - 1 t black pepper
- Add to 1 cup catsup, 1/2 T tomato sauce:
- 1/2 C oil
 - 1/4 C vinegar
 - 1/4 C water
 - juice of 1 lemon

Add overnight and then remove:

- 1/2 onion
- 1 clove garlic, sliced

One quart is enough for 50 servings of tossed salad. Recipe can be doubled or tripled, if desired.

Tossed Lettuce

Select young tender leaves of lettuce, spinach, or wild greens. Wash, drain, and heap into salad bowl. Add green onions, sliced thin. Just before serving, pour the following hot solution over the greens:

- 4 strips bacon
- 2 or 3 T vinegar
- 1/2 t dry mustard
- 1 t sugar
- Salt and pepper
- 1 or 2 hard-cooked eggs

Fry bacon until crisp. Remove and crumble over greens. Pour off part of grease, reserving 4 T in skillet. Add other ingredients. Bring to boil. Add other seasonings as desired. Pour on greens and toss to mix. Garnish with egg wedges. Serve immediately.