

Campbell's

RECIPES

CAMPBELL'S FRENCH DRESSING

- 1 can Campbell's Condensed Tomato Soup
- 1 cupful olive oil
- $\frac{3}{4}$ cupful vinegar
- 1 tablespoonful yellow mustard
- $\frac{1}{3}$ cupful sugar
- 1 teaspoonful salt
- $\frac{1}{2}$ teaspoonful onion salt
- $\frac{1}{2}$ teaspoonful paprika
- $\frac{1}{8}$ teaspoonful red pepper
- 6 drops Tabasco

Combine ingredients in order given and beat with a rotary egg beater.

This makes a little more than a pint and will keep indefinitely in a covered container in the refrigerator.

CREAM OF TOMATO SALAD

- 1 can Campbell's Condensed Tomato Soup
- 3 cakes Cream Cheese
- 2 tablespoonfuls gelatin
- $\frac{1}{2}$ cupful cold water
- 1 cupful mayonnaise
- $\frac{1}{2}$ cupful chopped celery
- $\frac{1}{2}$ cupful chopped chicken
- $\frac{1}{4}$ teaspoonful salt
- $\frac{1}{4}$ teaspoonful pepper

Soak gelatin in cold water for five minutes. Bring soup slowly to a boil, remove from fire and add the cheese. Stir until the cheese is dissolved. Add the gelatin and set aside to cool. When cool, add the mayonnaise, chopped celery, chopped chicken and salt and pepper. Place in refrigerator to set. Serve sliced on lettuce leaves garnished with stuffed olives. Mayonnaise may be served separately, if desired. This makes a delicious party salad. Serves 10 to 12.