

**Cream Dressing**

- $\frac{1}{2}$  tablespoon salt
- $\frac{1}{2}$  tablespoon mustard
- $\frac{1}{2}$  tablespoon sugar
- 1 egg (slightly beaten)
- $2\frac{1}{2}$  tablespoons melted butter
- $\frac{1}{4}$  cup cream
- $\frac{1}{4}$  cup vinegar

Mix ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly until mixture thickens, strain and cool.

**Boiled Dressing**

- $\frac{1}{2}$  tablespoon salt
- 1 teaspoon mustard
- $1\frac{1}{2}$  tablespoons sugar
- Few grains cayenne
- $\frac{1}{2}$  tablespoon flour
- Yolks 2 eggs
- $1\frac{1}{2}$  tablespoons melted butter
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup vinegar

Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar, very slowly. Cook over boiling water until mixture thickens; strain and cool.

**French Dressing**

- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 4 tablespoons vinegar
- 4 tablespoons olive oil

Mix ingredients and stir until well blended. Some prefer the addition of a few drops onion juice. French Dressing is more easily prepared and largely used than any other dressing.

**Russian Dressing**

- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{4}$  teaspoon tomato catsup
- 1 teaspoon lemon juice
- A little finely chopped red and green pepper

Mix all well together.

**Oil Dressing**

- 4 hard boiled eggs
- 4 tablespoons oil
- 4 tablespoons vinegar
- $\frac{1}{2}$  tablespoon sugar
- $\frac{1}{2}$  teaspoon mustard
- $\frac{1}{2}$  teaspoon salt
- Few grains cayenne
- White 1 egg

Force yolks of "hard-boiled" eggs through a strainer, then work, using a silver or wooden spoon, until smooth. Add sugar, mustard, salt and cayenne, and when well blended, add gradually oil and vinegar, stirring and beating until thoroughly mixed; then cut and fold in white of egg beaten until stiff.

**German Dressing**

- $\frac{1}{2}$  cup thick cream
- 3 tablespoons vinegar
- Few grains pepper
- $\frac{1}{4}$  teaspoon salt

Beat cream until stiff, using Dover egg-beater. Add salt, pepper and vinegar very slowly, continuing the beating.

**PUDDINGS****Delmonico Pudding**

- 1 quart milk
- 4 tablespoons cornstarch
- 4 eggs
- 3 tablespoons sugar
- A pinch of salt
- $\frac{1}{2}$  teaspoon vanilla
- Apricot jam

Put the milk into double boiler to scald; blend cornstarch with a little cold milk; beat egg yolks and sugar and add to blended cornstarch with salt and vanilla; mix well. When thick turn into pudding dish, and when cool spread with apricot (or other) jam. Cover with the meringue and place in oven to brown.

**Millers Pudding**

- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup sugar
- 2 eggs
- 1 cup flour
- $\frac{1}{4}$  teaspoon Magic Soda
- 2 teaspoons milk
- 2 tablespoons raspberry jam

Cream butter and sugar, add well beaten eggs and flour, sifted with soda; then add milk. Add raspberry jam. Grease a mould and steam for 2 hours. Turn out and sprinkle with pulverized sugar. Serve with a caramel sauce.

**Queen of Puddings**

- 1 cup bread crumbs
- 1 pint milk
- $\frac{1}{2}$  cup sugar
- 2 eggs
- 1 tablespoon butter
- $\frac{1}{2}$  lemon
- Jam or jelly

Put the fine bread crumbs in a small baking dish. Mix in the grated lemon rind. Beat together yolks of eggs and sugar, then add butter (melted) then lemon juice. Add milk and stir all into the bread crumbs. Bake in a moderate oven; let cool and spread on top a layer of jam or jelly, then cover lightly with the stiffly beaten whites, to which has been added two tablespoons of sugar. Brown slightly in oven.