

CHAPTER VIII

SALAD DRESSINGS

Improved with Lea & Perrins' Sauce

In salad dressings, where flavor and spices are the very heart of the recipe, Lea & Perrins' Sauce reaches the height of its seasoning power. You cannot imagine how delicious a mayonnaise or a French dressing can be until you have tasted one which has been seasoned with Lea & Perrins' Sauce, the original Worcestershire flavoring.

Use it in your own favorite salad dressing or in the delicious salad dressing recipes given here. You will be surprised and delighted with the new, piquant taste which Lea & Perrins' Sauce adds, in a never-to-be-equalled manner, to the dish.

MAYONNAISE DRESSING

Improved with Lea & Perrins' Sauce

1 tablespoonful of Lea & Perrins' Sauce.

2 egg yolks.

1 teaspoonful of soft sugar.

$\frac{1}{2}$ teaspoonful of mustard.

$\frac{1}{2}$ teaspoonful of salt.

1 pint of olive oil.

2 tablespoonfuls of lemon juice.

2 tablespoonfuls of vinegar.

$\frac{1}{4}$ teaspoonful of paprika.

Beat the yolks of the eggs well and add the dry seasonings. Add the Lea & Perrins' Sauce and the vinegar and stir well. Add 1 teaspoonful of the olive oil and beat well. Use a double-wheel egg-beater from this stage on. Add the olive oil first by teaspoonfuls and then tablespoonfuls at a time, beating constantly and rapidly. When all of the oil has been used add 2 tablespoonfuls of boiling water to smooth the sauce. Put in a cold bowl or pint preserve jar and keep in the ice-box until needed.

FLUFFY MAYONNAISE

Improved with Lea & Perrins' Sauce

Beat the white of an egg until very stiff and fold into the mayonnaise after it is very cold.

CHIFFONADE MAYONNAISE

Improved with Lea & Perrins' Sauce

Add 2 tablespoonfuls of chopped red pepper, from which the pulp and seeds have been removed, 1 small onion chopped fine, and 3 tablespoonfuls of chopped parsley to every cupful of mayonnaise. Last, add paprika to give red tint.

RUSSIAN MAYONNAISE

Improved with Lea & Perrins' Sauce

Add to every cupful of mayonnaise dressing $\frac{1}{4}$ cupful each of finely chopped green and red peppers and $\frac{1}{2}$ cupful of chopped stuffed olives. One quarter of a cupful of chilli sauce makes a nice addition if it is desired.

TARTARE SAUCE

Improved with Lea & Perrins' Sauce

Add 2 tablespoonfuls each of finely chopped pickles, olives and parsley and 1 teaspoonful of onion juice to each half cupful of mayonnaise.

GREEN MAYONNAISE

Improved with Lea & Perrins' Sauce

To give mayonnaise a green color, cook $\frac{1}{2}$ cupful of spinach, peas and parsley together and press through a purée sieve. Re-cook this purée until rather dry. Add just enough to the mayonnaise to tint it a delicate green.

RED MAYONNAISE

Improved with Lea & Perrins' Sauce

Mayonnaise may be given a red or pink tint by the addition of tomato juice or paprika.

WHITE MAYONNAISE

Improved with Lea & Perrins' Sauce

If 1 cupful of whipped cream or 2 egg whites are folded into mayonnaise dressing it will make it almost white in color.