

CHAPTER I

THE NEW DINNER APPETIZER
Improved with Lea & Perrins' Sauce

"But, isn't there something new to serve at the beginning of a dinner in place of fruit, or soup, or oysters, or the now prohibited cocktail?"

Yes—there is—something new and delicious and different. It is the new "dinner appetizer"—the piquancy and "punch" of which come from the delicious appetizer dressing—seasoned with *Lea & Perrins' Sauce*.

This Appetizer Dressing is made by combining in the proper proportions, the finest table catsup with the finest table sauce—*Lea & Perrins' Sauce*—the original Worcestershire. It is the zest—the inimitable flavor and the unequalled seasoning power—of *Lea & Perrins' Sauce* which makes these new first courses for dinner worthy of the "Dinner Appetizer" name.

These new Dinner Appetizers are not only inexpensive and easy to prepare at home, but they seem to surround the home table with the attractive and costly atmosphere of the most luxurious hotel.

A wine, cocktail, sundae or other glass is placed in the center of a small plate. The appetizer—tomato, devilled egg, mushroom, shrimp, beet or olive—is arranged on lettuce leaves on the plate around the glass, and the glass is filled with the appetizer dressing. These are placed with an oyster or other fork on a service plate at each individual cover just before dinner is announced and create an attractive and appetizing impression as each guest enters the dining room. Each appetizer and lettuce leaf is dipped in the Appetizer Dressing just before it is eaten.

To vary the arrangement of these dinner appetizers the Appetizer Dressing may be served in a tomato shell, or a green pepper case from which all seeds and pulp have been removed, or in a little cup cut from bread, and fried in deep fat for forty seconds to brown and harden the surface.

APPETIZER DRESSING

Improved with Lea & Perrins' Sauce

2 teaspoonfuls of *Lea & Perrins' Sauce*.

4 tablespoonfuls of tomato catsup.

For every individual service desired, use the above proportions of *Lea & Perrins' Sauce* and tomato catsup. Add the *Lea & Perrins'* to the catsup, blend well, and put in the ice-box to chill.

Place this dressing in a chilled cocktail, sundae or other glass in the center of a small plate and serve surrounded with crisp lettuce leaves on which tomato, devilled egg, shrimp, sardine or other attractive dinner appetizers have been arranged. The lettuce and appetizers are dipped in the dressing with an oyster fork and eaten.