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Hearty Green Goddess Salad—a classic with Green Goddess Dressing—is just one of the many delicious salad ideas in this chapter.







VEGETABLE SALADS

To mix great green salads, remember to handle greens with care:

- Be sure greens are dry and chilled. Wash them well when you bring them from market. Then drain thoroughly, wrap in paper toweling and refrigerate about 8 hours. If crisper is full, wrap greens well, and store on shelf in the refrigerator.

- To core lettuce: Smack head, stem end down, on counter top. You can twist core right out. For lettuce cups, run water through core. Leaves peel off. Drain.

- Tear greens into bite-size pieces—don't use a knife or you'll bruise them. (They even taste better when torn.)

- Roll-toss salads in a large bowl. Gently stroke downward to bottom with tool in one hand and up and over with tool in other hand. Add the tomatoes last. This prevents dressing from becoming diluted.

- Watercress and parsley: Wash, then pat dry with paper towels or clean kitchen towel. Store in covered jars in refrigerator.

- A word about your salad bowl: Never soak it. Rinse with lukewarm water—no soap—promptly wipe it dry. Or, if you want your bowl to become seasoned, don't wash. Simply wipe it with paper towels.

GREEN GODDESS SALAD

- 6 cups torn romaine, chilled
- 3 cups torn curly endive, chilled
- 1 9-ounce package frozen artichoke hearts, cooked, drained, and chilled
- ½ cup pitted ripe olives, sliced
- 1 2-ounce can rolled anchovy fillets
- 2 medium tomatoes, cut in wedges (optional)

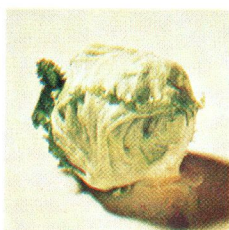
In large salad bowl, combine torn romaine, torn curly endive, cooked and chilled artichoke hearts, sliced ripe olives, anchovy fillets, and tomato wedges. Top salad mixture with desired amount of Green Goddess Dressing. Roll-toss until greens are all well coated. Makes 6 servings.

Green Goddess Dressing: Combine ½ cups mayonnaise, ¼ cup finely snipped chives, 2 tablespoons snipped parsley, 2 tablespoons tarragon vinegar, and 1 tablespoon dried tarragon, crushed. Add 4 anchovy fillets, finely chopped and 1 green onion, finely snipped. Mix thoroughly. Chill until ready to serve. Makes 2 cups.

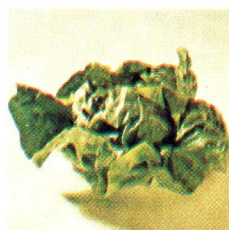
SPINACH



ICEBERG LETTUCE



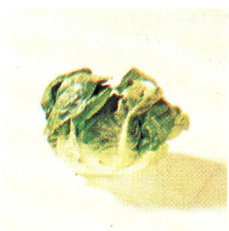
BOSTON LETTUCE



LEAF LETTUCE



ROMAINE



BIBB LETTUCE



CURLY ENDIVE



ESCAROLE

BLUE CHEESE SALAD BOWL

- 1 small head cauliflower
- ½ cup onion rings
- ¼ cup sliced pimiento-stuffed green olives
- ⅔ cup clear French salad dressing with herbs and spices
- ½ cup crumbled blue cheese
- 1 head lettuce, torn in pieces

Separate cauliflower into flowerets; slice; add to onion rings and olives. Marinate in dressing ½ hour in refrigerator. Add blue cheese and lettuce. Toss. Serves 8.

ITALIAN SALAD BOWL

- ½ medium head lettuce, torn in bite-size pieces
- ½ medium head romaine, torn in bite-size pieces
- 2 cups thinly sliced raw zucchini
- ½ cup sliced radishes
- ½ cup sliced fresh mushrooms (optional)
- 3 green onions, sliced
- Salt
- Pepper
- Italian salad dressing
- ½ cup crumbled blue cheese

In large salad bowl, combine lettuce, romaine, zucchini, radishes, mushrooms, and green onions. Season with salt and pepper. Toss lightly with dressing; sprinkle blue cheese over top. Makes 6 servings.

FRENCH GREEN SALAD

- 1 clove garlic, cut
- ½ teaspoon salt
- ¼ teaspoon dry mustard
- ¼ teaspoon paprika
- ¼ cup salad oil
- 4 cups greens (any combination)
- 2 tablespoons vinegar
- 2 tablespoons lemon juice

Rub salad bowl with garlic. Measure in salt, mustard, and paprika. Grind pepper over; blend. Beat in salad oil with fork.

Add greens. Toss till leaves glisten. Sprinkle with vinegar and lemon juice. Toss again. Makes 6 servings.

TAOS SALAD TOSS

- 2 cups shredded lettuce
- 1 15-ounce can (2 cups) dark red kidney beans, drained
- 2 medium tomatoes, chopped and drained
- 1 tablespoon chopped canned green chilies
- ½ cup sliced ripe olives
- 1 large avocado, mashed
- ½ cup dairy sour cream
- 2 tablespoons Italian salad dressing
- 1 teaspoon instant minced onion
- ¾ teaspoon chili powder
- ¼ teaspoon salt
- ½ cup shredded sharp natural Cheddar cheese
- ½ cup coarsely crushed corn chips

Combine lettuce, beans, tomatoes, chilies, and olives in salad bowl; chill. For dressing, blend avocado and sour cream. Add Italian dressing, onion, chili powder, salt, and dash pepper; mix well; chill.

Season salad with salt and pepper to taste. Toss with avocado dressing. Top with cheese and corn chips. Garnish with ripe olives, if desired. Makes 4 to 6 servings.

TOSSED EGG SALAD

- 1 head lettuce
- 6 hard-cooked eggs, sliced
- 1 small onion, thinly sliced and separated in rings
- ½ teaspoon salt
- ¼ teaspoon pepper
- Dash paprika
- ½ cup salad oil
- ¼ cup vinegar
- 2 teaspoons Worcestershire sauce
- 2 tablespoons snipped parsley
- ¼ cup grated sharp natural Cheddar cheese

Break lettuce in bite-size pieces (about 8 cups) into salad bowl. Alternate layers of egg and onion rings. Combine next 7 ingredients for dressing. Add to lettuce with cheese; toss lightly. Makes 6 servings.

ORIGINAL CAESAR SALAD

- Garlic Olive Oil
- Caesar Croutons
- 3 medium heads romaine, chilled
- 2 to 3 tablespoons wine vinegar
- 1 lemon, halved
- 1 or 2 1-minute coddled eggs
- Dash Worcestershire sauce
- Whole black pepper
- 6 tablespoons grated Parmesan cheese

One or more days before serving, prepare Garlic Olive Oil. Several hours before serving, prepare Caesar Croutons. At serving time, break romaine in 2- or 3-inch widths into *chilled* salad bowl. Drizzle with about $\frac{1}{3}$ cup Garlic Olive Oil, then vinegar. Squeeze lemon over; break in eggs. Season with Worcestershire and salt. Grind pepper over; sprinkle with cheese. Toss lightly till dressing is well combined and romaine is coated. Add 1 cup Caesar Croutons; toss once or twice. Serve *at once* on chilled plates. Garnish with rolled anchovy fillets, if desired. Serves 6 to 8.

Garlic Olive Oil: Slice 6 cloves garlic lengthwise in quarters; let stand in 1 cup olive oil or salad oil (or half of each).

Caesar Croutons: Cut 3 slices bread into $\frac{3}{4}$ -inch cubes. Spread out on baking sheet; pour a little Garlic Olive Oil over bread. Heat at 225° about 2 hours. Sprinkle with grated Parmesan cheese. Store croutons, covered, in jar in refrigerator.

WILTED LEAF LETTUCE

- 6 slices bacon
- $\frac{1}{2}$ cup sliced green onion
- $\frac{1}{4}$ cup vinegar
- 4 teaspoons sugar
- 8 cups leaf lettuce torn in bite-size pieces
- 6 radishes, thinly sliced
- 1 hard-cooked egg, chopped

Cook bacon till crisp; drain and crumble, reserving drippings. Add onion to drippings; cook till tender. Add vinegar, $\frac{1}{4}$ cup water, sugar, $\frac{1}{2}$ teaspoon salt, and bacon; cook and stir till boiling. Place lettuce in bowl; pour hot dressing over; toss to coat. Garnish with radishes and egg. Serves 6.

WILTED SPINACH SALAD

- 1 pound fresh spinach
- $\frac{1}{2}$ cup sliced green onion
- Dash freshly ground pepper
- 5 slices bacon, diced
- 2 tablespoons wine vinegar
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- $\frac{1}{2}$ teaspoon salt
- 1 hard-cooked egg, coarsely chopped

Wash spinach, discarding stems. Pat dry on paper towels; tear into bowl. Add onion and sprinkle with pepper. Chill.

At serving time, slowly fry bacon in deep chafing dish or electric skillet till crisp-cooked. Add vinegar, lemon juice, sugar, and salt. Gradually add spinach, tossing just till leaves are coated and wilted slightly. Sprinkle with egg. Serves 4 to 6.

COLESLAW

Shred 3 cups cabbage extrafine using chef's knife or grater. To avoid last-minute fuss, toss cabbage with ice cubes; hold in refrigerator 1 hour. Remove ice; drain. If desired, add $\frac{1}{4}$ cup chopped green pepper or minced onion, or 1 cup grated carrot and $\frac{1}{2}$ cup raisins.

Toss with one of these slaw dressings:

- Cooked Dressing or mayonnaise.
- Mix 2 to 3 tablespoons sugar, 3 tablespoons vinegar, 2 tablespoons salad oil, and 1 teaspoon salt; stir till sugar dissolves.
- Combine $\frac{1}{3}$ cup mayonnaise or salad dressing, 1 tablespoon vinegar, 2 teaspoons sugar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{2}$ teaspoon celery seed; stir till sugar dissolves.
- Blend $\frac{1}{2}$ cup mayonnaise or salad dressing, 2 tablespoons vinegar, and 1 teaspoon prepared mustard.

SOUR CREAM CUCUMBERS

Thinly slice 1 cucumber; sprinkle with 1 teaspoon salt; let stand 30 minutes. Drain.

Combine $\frac{1}{2}$ cup dairy sour cream, 4 teaspoons vinegar, 1 to 2 drops bottled hot pepper sauce, 2 tablespoons snipped chives, $\frac{1}{2}$ teaspoon dried dillweed, and dash pepper; pour over cucumbers. Chill about 30 minutes. Makes 4 or 5 servings.

CALICO VEGETABLE BOWL

- 1 cup diced cooked potatoes
- 1 cup diced cooked carrots
- 1 cup cooked peas
- 1 canned pimiento, chopped
- 2 tablespoons chopped onion
- 2 tablespoons snipped parsley
- ¼ cup French salad dressing
- ½ head lettuce

Combine potatoes, carrots, peas, pimiento, onion, and parsley with French dressing. Chill 1 hour. Add lettuce in bite-size pieces; toss. Pass mayonnaise. Serves 6.

POTLUCK POTATO SALAD

- ¼ cup clear French salad dressing with spices and herbs
- 4 to 5 medium potatoes, cooked in jackets, peeled, and cubed (4 cups)
- 1 cup chopped celery
- ¼ cup chopped onion
- 4 hard-cooked eggs, sliced
- 1 teaspoon salt
- ½ cup mayonnaise

Pour French dressing over warm potatoes; chill 2 hours. Add celery, onion, eggs, and salt. Add mayonnaise and mix carefully. Add 1 teaspoon celery seed, if desired. Chill 4 hours. Makes 8 servings.

SOUR CREAM-POTATO SALAD

- ½ cup Italian salad dressing
- 7 medium potatoes, cooked in jackets, peeled, sliced (6 cups)
- ¾ cup sliced celery
- ⅓ cup sliced green onion
- 4 hard-cooked eggs
- 1 cup mayonnaise or salad dressing
- ½ cup dairy sour cream
- 1½ teaspoons prepared horseradish mustard

Pour Italian dressing over warm potatoes; chill 2 hours. Add celery and onion. Chop egg whites; add. Sieve yolks; mix with mayonnaise, sour cream, and mustard; fold into salad. Add salt and celery seed to taste. Chill 2 hours. Makes 8 servings.

STUFFED TOMATOES

Cut tomatoes in Cups, Fantans, or Daisies. At serving time, salt cut surfaces. Fill with seafood salad, meat salad, egg salad, or a poultry salad.

Cup: Peel, if desired. Cut thin slice from top; scoop out center. Invert and chill.

Fantan: Turn tomato stem end down. Cut down, *not quite through*, making 5 slices.

Daisy: Turn tomato stem end down. Cut down, *not quite through*, in 5 or 6 wedges. Scoop out some of center. Invert; chill.

HOT FIVE-BEAN SALAD

In large skillet, cook 8 slices bacon till crisp; drain, reserving ¼ cup drippings. Return reserved drippings to skillet.

Combine ⅔ cup sugar, 2 tablespoons cornstarch, 1½ teaspoons salt, and dash pepper; blend into drippings in skillet. Stir in ¾ cup vinegar and ½ cup water; cook and stir till boiling.

Drain one 15-ounce can dark red kidney beans, one 1-pound can cut green beans, one 1-pound can lima beans, one 1-pound can cut wax beans, and one 15-ounce can garbanzo beans. Stir drained beans into mixture in skillet. Cover and simmer 15 to 20 minutes, stirring occasionally. Turn bean mixture into a serving dish. Crumble the crisp-cooked bacon. Sprinkle over top of beans. Makes 10 to 12 servings.

THREE-BEAN SALAD

- 1 1-pound can cut green beans
- 1 1-pound can cut wax beans
- 1 15-ounce can dark red kidney beans
- ½ cup chopped green pepper
- • •
- ½ cup sugar
- ⅔ cup vinegar
- ⅓ cup salad oil
- 1 teaspoon salt
- ¼ teaspoon pepper

Drain green beans, wax beans, and kidney beans. Combine; add green pepper. Combine sugar, vinegar, and salad oil; pour over vegetables. Add salt and pepper; toss. Chill overnight. Before serving, toss to coat beans; drain. Makes 6 to 8 servings.

GERMAN POTATO SALAD

- 6 slices bacon
- ½ cup chopped onion
- 2 tablespoons all-purpose flour
- 2 tablespoons sugar
- 1½ teaspoons salt
- 1 teaspoon celery seed
- Dash pepper
- 1 cup water
- ½ cup vinegar
- 6 cups sliced cooked potatoes

Cook bacon till crisp; drain and crumble, reserving ¼ cup drippings. Cook onion in reserved drippings till tender. Blend in flour, sugar, salt, celery seed, and pepper. Add water and vinegar; cook and stir till thickened and bubbly. Add bacon and potatoes, tossing lightly; heat thoroughly, about 10 minutes. Trim with parsley and pimiento, if desired. Makes 8 to 10 servings.

PERFECTION SALAD

- 2 envelopes (2 tablespoons) unflavored gelatin
- ½ cup sugar
- ½ cup vinegar
- 2 tablespoons lemon juice
- 2 cups finely shredded cabbage
- 1 cup chopped celery
- ½ cup chopped green pepper
- ¼ cup chopped canned pimiento

Mix gelatin, sugar, and 1 teaspoon salt. Add 1½ cups boiling water and stir till gelatin dissolves. Add 1½ cups cold water, vinegar, and lemon juice; chill till partially set. Add vegetables; pour into 6½-cup ring mold. Chill till firm. Unmold on crisp greens. Makes 8 to 10 servings.

SUNSHINE SALAD

Dissolve one 3-ounce package lemon-flavored gelatin in 1 cup boiling water. Drain one 8¾-ounce can (1 cup) crushed pineapple; reserve syrup. Add water to syrup to make 1 cup; add to gelatin with 1 tablespoon vinegar and ¼ teaspoon salt. Chill till partially set. Fold pineapple, 1 cup shredded carrot, and ¼ cup chopped pecans (optional) into gelatin. Turn into 9x5x3-inch loaf pan. Chill firm. Serves 6.

CUCUMBER-CHEESE RING

Refreshing as a cool summer breeze—

- 1 3-ounce package lime-flavored gelatin
- 1 cup boiling water
- 1 3-ounce package cream cheese, softened
- 1 cup mayonnaise or salad dressing
- 1 teaspoon prepared horseradish
- ¼ teaspoon salt
- 2 tablespoons lemon juice
- ¾ cup drained shredded or ground unpared cucumber
- ¼ cup finely sliced green onion

Dissolve gelatin in boiling water. Add cream cheese, mayonnaise or salad dressing, horseradish, salt, and lemon juice. Beat smooth with electric or rotary beater. Chill till partially set. Stir in cucumber and sliced green onion. Chill in 3½-cup mold till firm. Makes 5 or 6 servings.

SPARKLING BEET CUPS

Dissolve one 3-ounce package lemon-flavored gelatin in 1 cup boiling water. Drain one 1-pound can diced beets, reserving ¾ cup liquid. Add reserved liquid, 2 tablespoons vinegar, ½ teaspoon Worcestershire sauce, ½ teaspoon prepared horseradish, 1 teaspoon grated onion, and ½ teaspoon salt to gelatin.

Chill till partially set. Fold in beets and ½ cup chopped celery. Chill in 6 individual molds till firm.

TOMATO ASPIC

Combine 2 cups tomato juice with ⅓ cup chopped onion, ¼ cup chopped celery, 2 tablespoons brown sugar, 1 teaspoon salt, 2 bay leaves, and 4 cloves; simmer, uncovered, 5 minutes. Strain.

Meanwhile, soften 2 envelopes (2 tablespoons) unflavored gelatin in 1 cup cold tomato juice; dissolve in hot juice mixture. Add 1 cup tomato juice and 3 tablespoons lemon juice. Chill till partially set.

Add 1 cup finely chopped celery. Pour into 5-cup ring mold. Chill till firm. Unmold on lettuce leaves. Serves 8 to 10.

MAIN-DISH SALADS

CHICKEN SALAD

- 3 cups cubed cooked chicken
- 1½ cups diced celery
- 3 hard-cooked eggs, quartered
- 3 sweet pickles, chopped
- 1 teaspoon salt
- Mayonnaise or salad dressing

Mix chicken, celery, eggs, pickles, and salt. Moisten with mayonnaise. Serves 8.

JELLIED CHICKEN SALAD

Drain one 8¾-ounce can crushed pineapple, reserving syrup. Soften 2 envelopes (2 tablespoons) unflavored gelatin in ½ cup cold water; dissolve in 3 cups boiling chicken broth. Add ¼ cup lemon juice, ½ teaspoon salt, and reserved syrup.

Chill till partially set. Stir in pineapple, 2 cups diced cooked chicken, ½ cup chopped celery, ¼ cup chopped green pepper, and 1 tablespoon chopped canned pimiento. Pour into 6½-cup ring mold; chill firm; unmold. Serves 8 to 12.

TURKEY-GRAPE SALAD

- 1½ cups diced cooked turkey
- 1 cup thinly sliced celery
- ½ cup seedless green grapes
- ½ cup mayonnaise
- Salad greens

Combine turkey, celery, grapes, and mayonnaise. Season with salt and pepper. Toss lightly. Serve on salad greens; trim with additional grapes, if desired. Serves 6.

CHEF'S SALAD BOWL

Rub salad bowl with cut clove of garlic. Separate leaves of 1 head romaine or 1 bunch leaf lettuce. Arrange in bowl, lining sides. Group atop lettuce: 2 cups cooked ham strips, 8 ounces sharp natural Cheddar cheese, cut in strips, and 3 hard-cooked eggs, sliced. Sprinkle with salt and freshly ground pepper. Pass Italian dressing. Makes 6 servings.

RICE AND HAM SALAD

- 1⅓ cups long-grain rice
- ¼ cup French salad dressing
- ¾ cup mayonnaise
- 1 tablespoon finely chopped green onion
- ½ to 1 teaspoon curry powder
- ½ teaspoon salt
- ½ teaspoon dry mustard
- 8 ounces fully cooked ham, cut in julienne strips (1½ cups)
- 1 cup sliced raw cauliflower
- ½ 10-ounce package (1 cup) frozen peas, cooked and chilled
- ½ cup chopped celery
- ½ cup thinly sliced radishes
- 1 casaba melon, chilled

Cook rice according to package directions. Toss with French dressing; chill several hours. Combine mayonnaise, onion, curry, salt, mustard, and dash pepper. Toss with rice. Add ham and vegetables; toss. Cut melon in rings; remove seeds and rind. Mound salad atop melon. Serves 6.

TACO SALAD

- 1 pound ground beef
- ½ envelope (¼ cup) dry onion soup mix
- ¾ cup water
- 1 medium head lettuce, torn in bite-size pieces (4 cups)
- 1 large tomato, cut in wedges
- 1 small onion, thinly sliced and separated in rings
- ¼ cup chopped green pepper
- ½ cup sliced ripe olives
- 4 ounces sharp natural Cheddar cheese, shredded (1 cup)
- 1 6-ounce package corn chips

In skillet, brown beef. Sprinkle soup mix over meat; stir in water. Simmer, uncovered, 10 minutes. In salad bowl, combine lettuce, tomato, onion, green pepper, olives, and cheese; toss well. Place lettuce mixture on individual salad plates. Spoon on meat; top with corn chips. Serves 4 to 6.

APPLE-TUNA TOSS

- 1 medium head lettuce, torn in bite-size pieces (4 cups)**
- 2 cups diced unpared apple**
- 1 11-ounce can mandarin oranges, drained**
- 1 6½- or 7-ounce can tuna, drained and broken in chunks**
- ⅓ cup coarsely chopped walnuts**
- ½ cup mayonnaise or salad dressing**
- 2 teaspoons soy sauce**
- 1 teaspoon lemon juice**

In large salad bowl, combine lettuce, apple, oranges, tuna, and nuts; toss together. Combine mayonnaise, soy, and lemon juice; mix well; toss dressing gently with salad. Makes 4 to 6 servings.

SUMMER TUNA MOLD

Soften 1 envelope (1 tablespoon) unflavored gelatin in ½ cup cold water. Bring one 10¾-ounce can tomato soup to boil; add gelatin; stir to dissolve. Add one 8-ounce package cream cheese, in chunks; beat with rotary beater till smooth. Add 1 cup mayonnaise. Chill till partially set.

Fold in ½ cup diced green pepper, ½ cup diced celery, ⅓ cup chopped onion, ¼ cup drained pickle relish, and one 6½- or 7-ounce can tuna, drained and flaked. Chill firm in 8x8x2-inch pan. Serves 6 to 9.

SHRIMP REMOULADE

In small bowl, combine ¼ cup tarragon vinegar, 2 tablespoons horseradish mustard, 1 tablespoon catsup, ½ teaspoon salt, 1½ teaspoons paprika, and ¼ teaspoon cayenne. Slowly add ½ cup salad oil, beating constantly. Stir in ¼ cup finely chopped celery and ¼ cup snipped green onion. Pour sauce over 2 pounds shrimp, cooked and cleaned. Marinate in the refrigerator for 4 to 5 hours.

Halve and peel 4 medium avocados. Brush with lemon juice. Lift shrimp out of sauce and arrange on avocado halves. Serve with cooked chilled asparagus spears, carrot strips, sliced cooked beets, and sliced hard-cooked eggs. Pass marinade or French dressing. Makes 8 servings.

FROSTED CHEESE MOLD

In saucepan, soften 2 envelopes (2 tablespoons) unflavored gelatin in 1 cup milk. Stir over low heat till gelatin is dissolved. Remove from heat. With electric mixer, beat two 12-ounce cartons cream-style cottage cheese and ½ cup crumbled blue cheese together till well blended. Stir in gelatin mixture. Stir in one 6-ounce can frozen limeade concentrate, thawed, ½ cup broken pecans, and 6 drops green food coloring. Chill till mixture mounds when dropped from a spoon.

Whip 1 cup whipping cream. Fold into gelatin mixture. Turn into a 6½-cup ring mold; chill till firm. Unmold onto serving plate. Fill center with melon balls and orange sections. Garnish with Frosted Grapes (page 323) and mint sprigs. Pass lime wedges. Makes 12 to 16 servings.

MACARONI-CHEESE SALAD

In bowl, combine 1 cup elbow macaroni, cooked, drained, and cooled; one 12-ounce can chopped ham, cut in strips; 1 cup cubed sharp natural Cheddar cheese; ½ cup bias-cut celery slices; ⅓ cup chopped green pepper; ¼ cup sliced green onion; 2 tablespoons chopped canned pimiento; and ¼ cup drained pickle relish. Blend together ½ cup mayonnaise, 1 tablespoon prepared mustard, and ¼ teaspoon salt. Add to macaroni; toss. Chill. Serves 6.

CRAB LOUIS

Line 4 large plates with lettuce leaves from large head. Shred remainder of lettuce atop. Use 2 to 3 cups cooked crab meat (or two 7½-ounce cans). Remove bony bits. Reserve claw meat. Place remaining meat in chunks on lettuce.

Cut 2 large tomatoes and 2 hard-cooked eggs in wedges. Circle atop salads. Salt. Pour ¼ cup Louis Dressing over each salad. Dash with paprika. Top with claw meat. Pass dressing. Makes 4 servings.

Louis Dressing: To 1 cup mayonnaise, add ¼ cup whipping cream, whipped, and ¼ cup each chili sauce, chopped green pepper, and chopped green onion. Add 1 teaspoon lemon juice; salt to taste; chill. Makes 2 cups dressing.



Spicy Apricot Mold glistens with a crown of orange gelatin, delicately spiced and

filled with tangy apricots and pineapple. Swirls of sour cream spark bottom layer.

FRUIT SALADS

SPICY APRICOT MOLD

Drain one 1-pound can apricot halves and one 8¾-ounce can pineapple tidbits, reserving syrups. Combine syrups with 2 tablespoons vinegar, 1 teaspoon whole cloves, and 4 inches stick cinnamon; bring to boil. Simmer 10 minutes; strain; add hot water to make 2 cups. Pour over one 3-ounce package orange-flavored gelatin; stir to dissolve. Chill till partially set. Fold in *well-drained* apricot halves, halved, and pineapple. Pour into 6-cup ring mold. Chill till *almost* firm. Dissolve one 3-ounce package orange-flavored gelatin in ¾ cup boiling water; stir in ¾ cup apricot nectar. Chill till partially set; whip till fluffy. Swirl in ½ cup dairy sour cream. Pour over first layer. Chill at least 8 hours. Trim with Frosted Grapes. Serves 8.

Frosted Grapes: Brush grapes with slightly beaten egg white; sprinkle with sugar; dry on rack.

JUBILEE SALAD MOLD

- 1 10-ounce package frozen raspberries, thawed**
- ½ cup currant jelly**
- 2 cups water**
- 2 3-ounce packages red raspberry-flavored gelatin**
- ½ cup sherry**
- ¼ cup lemon juice**
- 1 1-pound can (2 cups) pitted dark sweet cherries, drained**

Drain raspberries, reserving syrup. Combine jelly and ½ cup of the water; heat and stir till jelly melts. Add remaining 1½ cups water and the gelatin; heat and stir till gelatin dissolves.

Remove from heat; add sherry, lemon juice, and reserved raspberry syrup. Chill till partially set. Fold raspberries and cherries into gelatin. Pour into 6-cup mold. Chill till firm. Makes 8 servings.

CRAN-RASPBERRY RING

- 1 3-ounce package raspberry-flavored gelatin
- 1 3-ounce package lemon-flavored gelatin
- 1½ cups boiling water
- 1 10-ounce package frozen raspberries
- 1 14-ounce jar (1½ cups) cranberry-orange relish
- 1 7-ounce bottle (about 1 cup) lemon-lime carbonated beverage

Dissolve raspberry- and lemon-flavored gelatin in 1½ cups boiling water. Stir in frozen raspberries, breaking up large pieces with fork. Add cranberry-orange relish. Chill till cold but not set.

Carefully pour in lemon-lime carbonated beverage; stir gently. Chill till partially set. Turn into a 6- or 6½-cup ring mold. Chill till firm. Unmold on crisp greens. Makes 8 to 10 servings.

CINNAMON-APPLE SALAD

Dissolve two 3-ounce packages lemon-flavored gelatin and ½ cup red cinnamon candies in 3 cups boiling water. Stir in 2 cups unsweetened applesauce, 1 tablespoon lemon juice, and dash salt.

Chill till partially set. Add ½ cup broken walnuts. Pour into 8x8x2-inch pan. Blend two 3-ounce packages cream cheese, softened, ¼ cup milk, and 2 tablespoons mayonnaise; spoon atop. Swirl through salad to marble. Chill firm. Serves 9.

GREENGAGE PLUM SQUARES

Drain one 1-pound 14-ounce can greengage plums, reserving syrup; sieve plums. Add water to syrup to make 3½ cups; bring to boil; remove from heat. Add one 3-ounce package each lemon-flavored and lime-flavored gelatin; stir to dissolve. Add plums. Chill till partially set. Stir in 1 cup finely chopped celery.

Turn into 8x8x2-inch pan. Blend one 3-ounce package cream cheese, softened, 3 tablespoons light cream, and 1 tablespoon mayonnaise. Spoon atop salad; swirl to marble. Chill firm. Serves 9 to 12.

ROSY STRAWBERRY RING

- 2 3-ounce packages strawberry-flavored gelatin
- 2 cups boiling water
- 2 10-ounce packages frozen sliced strawberries
- 1 13½-ounce can (1⅔ cups) crushed pineapple
- 2 large, ripe bananas, peeled and finely diced
- 2 tablespoons lemon juice

Dissolve gelatin in boiling water. Add berries, stirring occasionally until thawed. Stir in pineapple, bananas, and lemon juice. Pour into 6½-cup mold. Chill till firm, about 5 to 6 hours. Serve with Sour Cream Dressing. Makes 8 servings.

Sour Cream Dressing: In small bowl, combine 1 cup dairy sour cream, 1 teaspoon sugar, ¼ teaspoon ground ginger, and dash salt. Chill mixture thoroughly.

HARVEST FRUIT MOLD

- 1 11-ounce package mixed dried fruits
- ½ cup sugar
- 2 3-ounce packages orange-flavored gelatin

Combine fruit and enough water to cover in saucepan; simmer gently, covered, 25 to 30 minutes, adding sugar for last 5 minutes of cooking. Drain fruit, reserving syrup. Add water to syrup to make 2 cups. Dissolve gelatin in 2 cups boiling water; stir in syrup mixture. Chill till partially set.

Pit prunes; cut up all fruit; fold into gelatin. Pour into 6-cup ring mold; chill till firm. Makes 8 servings.

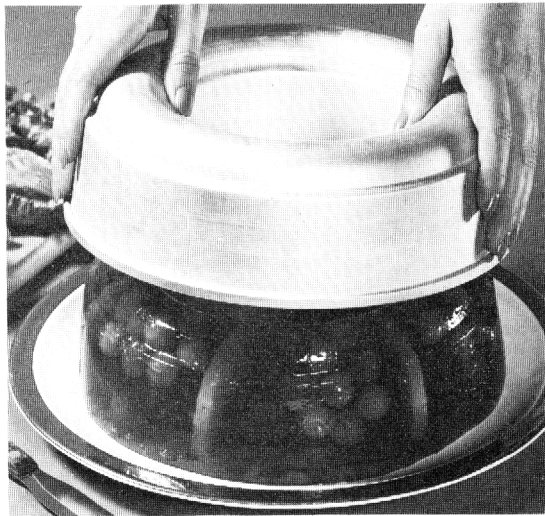
DOUBLE APPLE SALAD

Pour 1 cup boiling cider or apple juice over one 3-ounce package orange-flavored gelatin and ½ teaspoon salt; stir till gelatin is dissolved. Add 1 cup cider or apple juice; chill till partially set.

Add 1 cup small strips of apple, ¼ cup diced celery, and ¼ cup coarsely broken walnuts. Spoon into a 3-cup ring mold. Chill salad several hours or overnight till firm. Makes 4 to 6 servings.

Unmold gelatin like an expert

Loosen edge (and around center of ring mold) with spatula. Dip mold to rim in warm water for *few seconds*; tilt slightly; ease gelatin away from one side to let



air in. Tilt and rotate mold so air can loosen gelatin all the way around. Place plate upside down over mold; hold plate and mold together; invert; lift off mold.

FROSTED CRANBERRY SALAD

- 1 13½-ounce can crushed pineapple
- 2 3-ounce packages lemon-flavored gelatin
- 1 7-ounce bottle ginger ale
- 1 1-pound can (2 cups) jellied cranberry sauce
- 1 2-ounce package dessert topping mix
- 1 8-ounce package cream cheese, softened
- ½ cup chopped pecans

Drain pineapple, reserving syrup; add water to make 1 cup; heat to boil. Dissolve gelatin in hot liquid; cool. Gently stir in ginger ale; chill till partially set. Blend pineapple and cranberry sauce; fold into gelatin. Turn into 9x9x2-inch dish; chill firm. Prepare topping according to package. Blend in cheese; spread over gelatin. Toast nuts in 1 tablespoon butter at 350° for 10 minutes; sprinkle atop; chill. Serves 9.

24-HOUR SALAD

- 1 1-pound 4½-ounce can (2½ cups) pineapple tidbits
- 3 slightly beaten egg yolks
- 2 tablespoons sugar
- 2 tablespoons vinegar
- 1 tablespoon butter
- 1 1-pound can (2 cups) pitted light sweet cherries, drained
- 2 pared oranges, cut up, drained
- 2 cups miniature marshmallows
- 1 cup whipping cream, whipped

Drain pineapple; reserve 2 tablespoons syrup. In top of double boiler, mix yolks, reserved syrup, sugar, vinegar, butter, and dash salt. Place over, *not touching*, boiling water. Cook and stir till mixture thickens *slightly* and *barely* coats a spoon (about 12 minutes). Cool to room temperature. Combine *well-drained* fruits and marshmallows. Pour custard over; mix gently. Fold in whipped cream. Pour into serving bowl. Cover; chill 24 hours. Serves 6 to 8.

ORANGE-APRICOT FREEZE

- 2 8-ounce cartons (2 cups)
orange-flavored yogurt
- 1 1-pound 1-ounce can apricot
halves
- ½ cup sugar
- ⅓ cup coarsely chopped pecans

Stir yogurt in carton to blend. Drain apricots; cut up fruit. Combine yogurt, apricots, sugar, and nuts. Line muffin pan with 12 paper bake cups. Spoon in yogurt mixture; freeze firm. Remove cups from salads; let stand at room temperature a few minutes before serving. Serves 12.

GINGER FRUIT FREEZE

Mix one 3-ounce package cream cheese, softened, 3 tablespoons mayonnaise, 1 tablespoon lemon juice, and ¼ teaspoon salt.

Stir in ½ cup chopped preserved kumquats, ½ cup dates, cut up, ¼ cup quartered maraschino cherries, one 8¾-ounce can crushed pineapple, drained, and 2 tablespoons finely chopped candied ginger.

Fold in 1 cup whipping cream, whipped. Pour into 1-quart refrigerator tray. Sprinkle ¼ cup toasted slivered almonds over top. Freeze firm. Makes 6 to 8 servings.

FROZEN FRUIT SLICES

- 2 3-ounce packages cream
cheese, softened
- 1 cup mayonnaise or salad
dressing
- 1 1-pound 14-ounce can (3½
cups) fruit cocktail, well
drained
- ½ cup drained maraschino
cherries, quartered
- 2½ cups miniature marshmallows
- 1 cup whipping cream, whipped

Blend cheese and mayonnaise. Stir in fruits and marshmallows. Fold in whipped cream. Tint with few drops red food coloring or maraschino-cherry juice, if desired.

Pour into two 1-quart round ice-cream containers or refrigerator trays. Freeze firm, about 6 hours or overnight. To serve, let stand out a few minutes, then remove from containers; slice. Serves 10 to 12.

CLASSIC WALDORF SALAD

A cool and crunchy favorite—

Combine 2 cups diced apple, 1 cup 1-inch julienne celery sticks, and ½ cup broken walnuts. Blend ¼ cup mayonnaise, 1 tablespoon sugar, ½ teaspoon lemon juice, and dash salt. Fold in ½ cup whipping cream, whipped; fold dressing into apple mixture; chill. Makes 6 servings.

WINTER ORANGE BOWL

Lightly toss 7 cups torn lettuce (about 1 head), 2 cups orange sections, and ½ mild white onion, sliced and separated in rings with ½ cup Italian salad dressing. Top with Walnut Croutons. Serves 6 to 8.

Walnut Croutons: Melt 1 tablespoon butter over medium heat. Add ¼ teaspoon salt and ½ cup walnut pieces. Stir till crisp.

FRUIT SALAD SPECIALS

• **Pineapple-carrot Toss:** Drain one 8¾-ounce can pineapple tidbits well. Mix with 2 cups shredded carrots and ½ cup plumped raisins; chill. Just before serving, add mayonnaise to moisten. Serves 6.

• **Banana-nut Salad:** Cut 2 bananas in half crosswise; arrange each half on greens. Combine ¼ cup mayonnaise, 1 tablespoon peanut butter, and 1 tablespoon honey; spoon over bananas. Sprinkle with ¼ cup chopped nuts. Makes 4 servings.

• **Avocado Bowl:** Tear 1 small head lettuce and ½ head curly endive in bite-size pieces into salad bowl. Peel 2 avocados and slice into bowl; add 1 cup each grapefruit and orange sections. Add pomegranate seeds, if desired. Toss with enough French salad dressing to coat. Serves 8.

• **Pineapple Boat:** Cut pineapple in half, keeping leafy top intact. Leaving shells ½ inch thick, hollow out. Cut out core and discard. Dice remaining pineapple; mix with orange sections and strawberries; refill shells. Chill. Trim with mint. Pass Fruit French Dressing (page 328).

• **Stuffed Prune Salad:** For each serving, arrange 2 orange slices on greens. Stuff 2 cooked, pitted prunes with drained cream-style cottage cheese; top with walnut halves; place atop orange slices.

RELISHES

PICKLED BEETS

Combine $\frac{1}{3}$ cup vinegar, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup water, $\frac{1}{2}$ teaspoon ground cinnamon, $\frac{1}{4}$ teaspoon *each* salt and ground cloves. Heat to boiling; add 2 cups sliced, cooked beets. Cover; simmer 5 minutes; chill.

CHEESE-MARINATED ONIONS

- 3 ounces blue cheese, crumbled**
(about $\frac{3}{4}$ cup)
- $\frac{1}{2}$ cup salad oil**
- 2 tablespoons lemon juice**
- 1 teaspoon salt**
- $\frac{1}{2}$ teaspoon sugar**
- Dash pepper**
- Dash paprika**
- 4 medium onions, thinly sliced**
and separated in rings (about
4 cups)

Mix all ingredients except onions. Pour mixture over onion rings and refrigerate 3 to 4 hours. Good with barbecued meats or in green salad. Makes about 1 quart.

SVENGALI TOMATOES

In a saucepan, combine one 1-pound can tomatoes, cut up, $\frac{1}{4}$ cup canned or frozen cranberry-orange relish, 2 tablespoons light raisins, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon *each* salt and ground ginger, and $\frac{1}{4}$ teaspoon cayenne; simmer 8 to 10 minutes. Serve warm or chilled.

PIMIENTO-ONION RELISH

- $\frac{1}{3}$ cup vinegar**
- $\frac{1}{2}$ teaspoon fines herbes**
- 2 tablespoons sugar**
- $\frac{2}{3}$ cup water**
- 1 4-ounce can or jar whole**
pimientos, quartered
- 1 medium onion, thinly sliced**
(about 1 cup)

Combine vinegar, fines herbes, sugar, and water. Add pimientos and onion; marinate overnight. Drain; serve with meat.

SPEEDY RELISHES

- **Hot Chop-chop:** Combine $\frac{1}{2}$ cup *each* chopped green pepper, chopped onion, and chili sauce. Chill. Makes $1\frac{1}{4}$ cups.
- **Pickled Onions:** Cut onions in $\frac{1}{4}$ -inch slices. Separate rings. Chill 2 or 3 days in dill or sweet pickle juice to cover.

CINNAMON APPLE RINGS

- $\frac{1}{4}$ cup sugar**
- $\frac{1}{2}$ cup red cinnamon candies**
- 4 apples (1 pound)**

In skillet, combine sugar, candies, and 2 cups water. Stir over medium heat till sugar and candies dissolve. Core the apples, cut crosswise in $\frac{1}{2}$ -inch rings, and add to syrup. Simmer gently till transparent but not soft. Cool in syrup.

CURRIED APPLE RELISH

Melt 2 tablespoons butter in skillet. Stir in 1 teaspoon sugar and $\frac{1}{2}$ teaspoon curry powder. Add one 1-pound 4-ounce can ($2\frac{1}{2}$ cups) drained pie-sliced apples; toss to coat. Cook over low heat, stirring occasionally, about 5 minutes, or till apples are heated through. Serve with meat or poultry. Makes 6 to 8 servings.

HOT CURRIED FRUIT

OVEN 325°

Drain one 1-pound can (2 cups) peach halves and one 1-pound can (2 cups) pear halves. Cut peach and pear halves in half. In 2-quart casserole, mix peaches and pears with one 1-pound 1-ounce can apricot halves, drained, and one $13\frac{1}{2}$ -ounce can pineapple chunks, drained.

Blend 2 tablespoons melted butter with $\frac{1}{4}$ cup brown sugar and 1 to $1\frac{1}{2}$ teaspoons curry powder. Spoon over fruit. Bake at 325° for 15 minutes. Carefully mix in one 1-pound 1-ounce can (2 cups) dark sweet cherries, drained. Return to oven and bake 15 minutes longer. Serve warm as a meat accompaniment. Serves 8 to 10.

SALAD DRESSINGS

FRENCH DRESSING

- ½ cup salad oil
- 2 tablespoons vinegar
- 2 tablespoons lemon juice
- 2 teaspoons sugar
- ½ teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon dry mustard
- Dash cayenne

Combine ingredients in jar; cover and shake well before using. Makes ¾ cup.

Blue-cheese French Dressing: Add 2 ounces blue cheese, crumbled (½ cup).

Vinaigrette Dressing: Add 2 tablespoons chopped pimiento-stuffed green olives, 1 tablespoon *each* chopped canned pimiento and chives, and 1 hard-cooked egg, chopped, to French Dressing.

Garlic French Dressing: Add ¼ teaspoon garlic powder to French Dressing.

CREAMY FRENCH DRESSING

- 1 tablespoon paprika
- 2 teaspoons sugar
- 1 teaspoon salt
- Dash cayenne
- ⅓ cup vinegar
- 1 egg
- 1 cup salad oil

Combine dry ingredients. Add vinegar and egg; beat well. Add oil in slow stream, beating constantly with electric or rotary beater till thick. Makes 1⅓ cups.

CREAM GODDESS DRESSING

- 1 cup mayonnaise
- ½ cup dairy sour cream
- ⅓ cup snipped parsley
- 3 tablespoons snipped chives
- 3 tablespoons anchovy paste
- 3 tablespoons tarragon vinegar
- 1 tablespoon lemon juice
- Dash freshly ground pepper

Combine all ingredients. Chill thoroughly. Makes 2 cups dressing.

ITALIAN DRESSING

- 1 cup salad oil
- ⅓ cup vinegar
- 1 teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon celery salt
- ¼ teaspoon dry mustard
- ¼ teaspoon cayenne
- 1 clove garlic, minced
- Dash bottled hot pepper sauce

Combine ingredients in jar; cover and shake. Makes 1⅓ cups.

FRUIT FRENCH DRESSING

Mix 1 cup salad oil, ¼ cup orange juice, 3 tablespoons lemon juice, 1 tablespoon vinegar, ⅓ cup sugar, and 1 teaspoon *each* salt, paprika, and grated onion in a jar; cover and shake vigorously. Chill. Shake before serving. Makes about 1⅓ cups.

CELERY SEED DRESSING

- ⅓ cup sugar
- 1 teaspoon dry mustard
- 1 teaspoon paprika
- 1 teaspoon celery seed
- ¼ teaspoon salt
- ⅓ cup honey
- ⅓ cup vinegar
- 1 tablespoon lemon juice
- 1 teaspoon grated onion
- 1 cup salad oil

Mix dry ingredients; blend in honey, vinegar, lemon juice, and onion. Add oil in slow stream, beating constantly with electric mixer, till thick. Makes 2 cups.

FLUFFY CITRUS DRESSING

In saucepan, beat 1 egg; add ½ cup sugar, 1 tablespoon grated orange peel, 2 teaspoons grated lemon peel, and 2 tablespoons lemon juice. Cook and stir over *low* heat till thick, 5 minutes. Cool well. Fold in 1 cup whipping cream, whipped. Chill. Makes 2⅓ cups dressing.

HONEY-LIME DRESSING

- 1 beaten egg
- ½ cup honey
- ¼ cup lime juice
- Dash salt
- Dash ground mace
- 1 cup dairy sour cream

In saucepan, combine egg, honey, and lime juice; cook and stir over low heat till mixture thickens. Blend in salt and mace; cool. Fold in dairy sour cream. Chill. Makes 1½ cups dressing.

COOKED DRESSING

Mix together 2 tablespoons all-purpose flour, 2 tablespoons sugar, 1 teaspoon salt, 1 teaspoon dry mustard, and dash cayenne in a small saucepan; add 2 slightly beaten egg yolks and ¾ cup milk; cook and stir over low heat till thick. Add ¼ cup vinegar and 1½ teaspoons butter; mix. Cool. Makes 1 cup.

PINEAPPLE DRESSING

- ⅓ cup sugar
- 4 teaspoons cornstarch
- ¼ teaspoon salt
- 1 cup pineapple juice
- ¼ cup orange juice
- 3 tablespoons lemon juice
- 2 beaten eggs
- 2 3-ounce packages cream cheese, softened

Blend dry ingredients; add juices. Cook and stir till thickened and bubbly. Cook 2 minutes. Add small amount to eggs. Return to hot mixture. Cook and stir over low heat till slightly thickened, 3 to 5 minutes. Cool 5 minutes. Beat into cream cheese. Chill. Makes 2⅓ cups dressing.

SHAWANO DRESSING

Combine ½ cup salad oil, ⅓ cup sugar, ⅓ cup catsup, ¼ cup vinegar, 1 teaspoon each salt and paprika, ½ teaspoon dry mustard, 2 teaspoons grated onion, 1½ teaspoons bottled steak sauce, and 1 clove garlic, minced. Blend thoroughly with beater. Serve with fruit. Makes 1½ cups.

RUSSIAN DRESSING

- ¼ cup sugar
- 3 tablespoons water
- 1½ teaspoons celery seed
- ½ teaspoon salt
- ½ teaspoon paprika
- 2½ tablespoons lemon juice
- 1 tablespoon each Worcestershire sauce and vinegar
- 1 cup salad oil
- ½ cup catsup
- ¼ cup grated onion

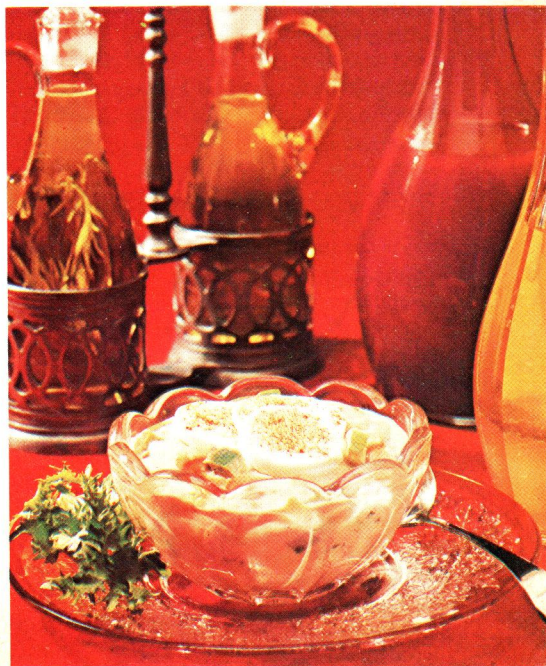
Cook sugar and water till mixture spins a thread (232°). Cool. Mix remaining ingredients; beat in syrup. Chill. Makes 2 cups.

AVOCADO DRESSING

- ½ cup mashed ripe avocado
- 1 tablespoon lemon juice
- 2 teaspoons sugar
- ¼ teaspoon salt
- ½ cup whipping cream, whipped
- ½ teaspoon grated lemon peel

Blend first 4 ingredients. Fold in whipped cream. Sprinkle with peel. Chill. Serve within a few hours. Makes about 1½ cups.

Make salads great with these dressings: creamy Thousand Island, golden Italian, Shawano, or 3 parts oil to 1 part vinegar.



MAYONNAISE

- 1 teaspoon salt
- ½ teaspoon dry mustard
- ¼ teaspoon paprika
- Dash cayenne
- • •
- 2 egg yolks
- 2 tablespoons vinegar
- 2 cups salad oil
- 2 tablespoons lemon juice

Mix dry ingredients; blend in egg yolks. Add vinegar and mix well. Add salad oil, 1 teaspoon at a time, beating with rotary or electric beater, till ¼ cup has been added. Add remaining oil in increasing amounts, alternating last ½ cup with the lemon juice. Makes 2 cups.

LOW-CALORIE DRESSINGS

- **Tomato Dressing:** Combine one 8-ounce can tomato sauce, 2 tablespoons tarragon vinegar, 1 teaspoon onion juice, 1 teaspoon Worcestershire sauce, ½ teaspoon *each* salt, dillweed, and dried basil, crushed, in a jar. Cover and shake well. Chill. Shake before serving. Makes 1 cup.
- **Slim-trim Dressing:** Mix 1 tablespoon cornstarch and ½ teaspoon dry mustard in a small saucepan. Gradually stir in 1 cup cold water. Cook over medium heat, stirring constantly, till mixture thickens; cool. Add ¼ cup vinegar, ¼ cup catsup, ½ teaspoon paprika, ½ teaspoon prepared horseradish, ½ teaspoon Worcestershire sauce, dash noncaloric liquid sweetener, and dash salt. Beat till smooth. Add 1 clove garlic, halved; cover and store in refrigerator. Shake well before using. Makes 1½ cups dressing.

TOMATO SOUP DRESSING

In a jar, combine ½ cup salad oil, 1 cup vinegar, one 10¾-ounce can condensed tomato soup, 2 tablespoons sugar, 1½ teaspoons salt, 2 teaspoons dry mustard, ½ teaspoon paprika, ¼ teaspoon garlic powder, 1½ teaspoons Worcestershire sauce, 1 tablespoon grated onion, dash cayenne, and dash pepper. Cover; shake to blend ingredients. Store in refrigerator. Shake before serving. Makes 2¼ cups dressing.

MAYONNAISE VARIATIONS

- **Thousand Island Dressing:** Mix 1 cup mayonnaise, ¼ cup chili sauce, 2 hard-cooked eggs, chopped, 2 tablespoons *each* chopped green pepper and chopped celery, 1½ tablespoons finely chopped onion, 1 teaspoon paprika, and ½ teaspoon salt. Makes 2 cups.
- **Creamy Mayonnaise:** Whip ½ cup whipping cream; fold into 1 cup mayonnaise or salad dressing.
- **Pink Fruit Mayonnaise:** Stir ½ cup cranberry-juice cocktail and dash salt into 1 cup mayonnaise. Chill. Add 2 tablespoons toasted chopped almonds.
- **Chili Mayonnaise:** Stir ½ cup chili sauce into 1 cup mayonnaise.
- **Herb Dressing:** Mix 1 cup mayonnaise, ⅓ cup finely chopped onion, ½ teaspoon grated lemon peel, 2 tablespoons lemon juice, 2 cloves garlic, minced, 1 tablespoon sherry, 2 teaspoons Worcestershire sauce, and ½ teaspoon dried mixed salad herbs. Chill. Makes 1½ cups.
- **Chive Mayonnaise:** Mix 1 cup mayonnaise, ¼ cup snipped chives, 1 tablespoon lemon juice, 2 teaspoons tarragon vinegar, and dash salt.
- **Curry Dressing:** Mix 1½ teaspoons beef-flavored gravy base, 3 tablespoons hot water, 1 cup mayonnaise, and ½ teaspoon curry. Chill.
- **Marshmallow Dressing:** To ½ of 7- or 9-ounce jar marshmallow creme, gradually add 1 tablespoon *each* orange and lemon juice. Beat at high speed on electric mixer till fluffy. Fold in ¼ cup mayonnaise. Makes 1¼ cups.
- **Creamy Dressing:** Mix ½ cup mayonnaise, ½ cup dairy sour cream, 1 tablespoon lemon juice, 1 tablespoon orange juice, and 2 teaspoons sugar.
- **Blue Cheese Dressing:** Mix 1 cup crumbled blue cheese, 2 cups mayonnaise, ¼ cup vinegar, 2 tablespoons sugar, ½ cup dairy sour cream, and 1 clove garlic, minced. Beat till fluffy. Chill.
- **Yogurt Dressing:** Mix 1 cup yogurt, 2 tablespoons mayonnaise, 1 teaspoon sugar, dash lemon juice, and dash salt.
- **Poppy Seed Dressing:** Combine ½ cup mayonnaise, 2 tablespoons sugar, 1 tablespoon poppy seed, and 1 tablespoon lemon juice. Mix till well blended.