

**Mazola** makes so many  
good dressings, better



*Jane Ashley* **says:**



The key to success with your salads is the dressing. With your own homemade salad dressing in your refrigerator, you can create salad masterpieces. MAZOLA® is "winterized," too, which means French dressings made with it are always ready to use... will not solidify in the refrigerator. So always use MAZOLA, the salad oil of character.

### ***Salad Dressing Hints***

1. Select the dressing best suited to the salad ingredients. Tart dressing with a bland food; bland dressing with tart foods.
2. Make dressings well in advance so that seasonings can blend well.
3. In general, the dressing should be the last ingredient added to the salad. Exceptions are meat, fish, cooked vegetable and potato salads. With these, the flavor improves and texture is not adversely affected.
4. Don't serve diluted dressings! Drain fruits and vegetables thoroughly; greens should be crisp and dry.
5. Always serve additional dressing at table.

### ***Fruit French Dressing***

$\frac{1}{2}$ cup MAZOLA	2 teaspoons sugar
Salad Oil	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup lemon juice	$\frac{1}{2}$ teaspoon paprika
$\frac{1}{4}$ cup canned plum, sweet or maraschino cherry juice	

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill several hours. Shake well before serving. Makes 1 cup.

## Simple French Dressing

1 cup MAZOLA	$\frac{1}{2}$ teaspoon paprika
Salad Oil	$\frac{1}{2}$ teaspoon dry
$\frac{1}{3}$ cup vinegar	mustard
1 teaspoon sugar	1 clove garlic
$1\frac{1}{2}$ teaspoons salt	

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill several hours, then remove garlic. Shake thoroughly before serving. Makes  $1\frac{1}{3}$  cups.

*Variations:* Use  $\frac{3}{4}$  cup Simple French Dressing to make the following—

*Chiffonade Dressing:* Add 2 tablespoons chopped hard-cooked egg, 1 tablespoon each chopped green pepper and pimiento, 1 teaspoon chopped parsley and  $\frac{1}{4}$  teaspoon onion juice.

*Chutney Dressing:* Add 2 tablespoons chutney.

*Cheese Dressing:* Add  $\frac{1}{4}$  cup cottage cheese.

*Florentine Dressing:* Add 1 tablespoon finely chopped spinach.

## Garlic Oil

Slice 6 cloves garlic; place in 2 cups MAZOLA Salad Oil. Cover. Let stand one to two weeks. Strain. Use in French Dressing.

## Zesty French Dressing

1 cup MAZOLA	2 tablespoons
Salad Oil	catsup
$\frac{1}{4}$ cup vinegar	1 tablespoon
$1\frac{1}{2}$ teaspoons salt	lemon juice
$\frac{1}{8}$ teaspoon pepper	$1\frac{1}{2}$ teaspoons
$\frac{1}{4}$ teaspoon paprika	Worcestershire
Few grains celery salt	sauce
$\frac{3}{4}$ teaspoon sugar	2 cloves garlic

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill several hours; remove garlic. Shake thoroughly before serving. Makes  $1\frac{1}{3}$  cups.

*Curry French Dressing:* To  $\frac{3}{4}$  cup above recipe, add  $\frac{1}{2}$  teaspoon curry powder. Blend well.

*Roquefort Dressing:* To  $\frac{3}{4}$  cup Zesty French Dressing, add  $\frac{1}{3}$  cup crumbled Roquefort cheese.



## **Cooked Salad Dressing**

2 tablespoons ARGO®	$\frac{1}{8}$ teaspoon pepper
Corn Starch	1 cup milk
2 teaspoons sugar	1 egg yolk
1 teaspoon dry mustard	2 tablespoons vinegar
1 teaspoon salt	$\frac{1}{4}$ cup MAZOLA
$\frac{1}{4}$ teaspoon paprika	Salad Oil

Mix Corn Starch, sugar and seasonings in a small amount of the milk to make a smooth paste. Add remaining milk. Cook over low heat, stirring constantly until mixture thickens and comes to a boil. Boil 2 minutes, stirring constantly. Remove from heat; gradually add to egg yolk. Return to heat and cook 2 minutes longer, stirring constantly. Remove from heat and gradually beat in vinegar, using rotary beater. Add MAZOLA; beat until smooth. Cool; store in covered jar in refrigerator. Before using beat slowly with rotary beater. Makes about 1 cup. If desired to vary flavor, add small amounts chopped hard-cooked egg, finely diced cucumber, cottage cheese, sour cream or horseradish.

*Sandwich Spread:* To  $\frac{1}{4}$  cup Cooked Salad Dressing, add 1 teaspoon chopped parsley,  $\frac{1}{8}$  teaspoon grated onion, few grains salt,  $\frac{1}{4}$  cup chopped meat or 1 chopped hard-cooked egg and 2 tablespoons chopped celery or green pepper. Makes sufficient for 2 large sandwiches.

## **Whole-Egg Mayonnaise**

1 egg, unbeaten	$\frac{1}{8}$ teaspoon pepper
1 teaspoon salt	$\frac{1}{4}$ cup lemon juice,
1 tablespoon sugar	or vinegar
$\frac{1}{4}$ teaspoon paprika	1 $\frac{3}{4}$ cups MAZOLA
1 teaspoon dry mustard	Salad Oil

Combine egg, seasonings, and 2 tablespoons of the lemon juice, or vinegar in a bowl. Beat well with a rotary beater. Continue beating and add MAZOLA Salad Oil, 1 tablespoon at a time, beating thoroughly after each addition until 1 cup is used. Then add 1 tablespoon of the lemon juice, or vinegar and continue adding remaining MAZOLA, a little at a time. Beat in the last tablespoon of lemon juice or vinegar. Makes 2 cups. (Two egg yolks may be used in place of whole egg, if desired.)

## **Sorrento Tomato Dressing**

<i>2-inch slices fresh</i>	<i>1 teaspoon sugar</i>
<i>white bread</i>	<i>½ teaspoon paprika</i>
<i>2 cloves garlic</i>	<i>¼ teaspoon pepper</i>
<i>1—8-ounce can</i>	<i>⅓ cup MAZOLA</i>
<i>tomato sauce</i>	<i>Salad Oil</i>
<i>1½ teaspoons salt</i>	<i>¼ cup cider vinegar</i>

Remove bread crusts. Cut garlic in thin slices and insert in bread. Let stand one hour; remove garlic. Crumble bread into small bowl and add tomato sauce, salt, sugar, paprika and pepper. Beat in MAZOLA Salad Oil and vinegar. Cover. Chill well. Stir before serving. Serve on simple green salads, as a sauce for seafood cocktails or fish. Makes about 1½ cups.

## **Sour Cream Salad Dressing**

<i>⅓ cup MAZOLA Salad Oil</i>
<i>2 tablespoons lemon juice</i>
<i>or vinegar</i>
<i>1 egg yolk, unbeaten</i>
<i>1 tablespoon sugar</i>
<i>½ teaspoon salt</i>
<i>½ teaspoon dry mustard</i>
<i>⅛ teaspoon paprika</i>
<i>½ cup water</i>
<i>2 tablespoons ARGO Corn Starch</i>
<i>½ cup thick sour cream or Yogurt</i>



Put MAZOLA Salad Oil, lemon juice or vinegar, egg yolk, sugar and seasonings in a bowl. Meanwhile, prepare base in saucepan by gradually adding water to Corn Starch; mix well. Cook over low heat, stirring constantly, until mixture thickens and comes to a boil. Cook 2 minutes, stirring constantly. Remove from heat; quickly add to egg mixture. Beat with rotary beater until well blended. Add sour cream or Yogurt; beat until creamy. Makes 1¼ cups.

## **Mazola Salad Bowl**

- 1/2 clove garlic*
- 1/4 teaspoon prepared mustard*
- 1 teaspoon salt*
- Few grains pepper*
- 1/4 teaspoon Worcestershire sauce*
- 1 1/2 tablespoons vinegar*
- 4 tablespoons MAZOLA Salad Oil*
- 1 quart assorted salad greens*

Drop garlic clove in wooden bowl. Add prepared mustard, salt and few grains pepper. Blend thoroughly with fork. Add Worcestershire sauce, vinegar and MAZOLA Salad Oil. Beat with fork until thoroughly mixed. Add crisp and well-drained salad greens, broken into bite-size pieces. Toss lightly until all greens glisten. Serve at once. Makes 4 servings.

## **How to Make a Tossed Green Salad**

Select a large bowl of wood, glass or pottery—preferably wood. Rub the inside of the bowl with a cut clove of garlic. Then fill with a variety of crisp, well-drained greens, broken into bite-size pieces. Add some finely chopped parsley or chives, onion rings or sliced green onions. Shake French Dressing. Pour a small amount over greens; toss lightly with spoon and fork until all greens glisten with dressing. Taste and add more seasonings, if necessary. Serve immediately.

## **Tomato Soup Dressing**

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|------------------------------|----------------------------------|
| <i>1—10 1/2-ounce can</i>    | <i>1 teaspoon Worcester-</i>     |
| <i>(about 1 cup)</i>         | <i>shire sauce</i>               |
| <i>condensed</i>             | <i>2 tablespoons sugar</i>       |
| <i>tomato soup</i>           | <i>1 teaspoon dry mustard</i>    |
| <i>1/2 cup MAZOLA</i>        | <i>1 teaspoon paprika</i>        |
| <i>Salad Oil</i>             | <i>1 teaspoon salt</i>           |
| <i>1/3 cup cider vinegar</i> | <i>1 clove garlic (optional)</i> |

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill several hours, then remove garlic. Shake thoroughly before serving. Makes 2 cups. (For sweeter dressing, increase sugar to 1/4 cup.)