

New Salad Recipes

using **Wright's**

FRENCH SALAD DRESSING

*Made by Wright
of Chicago*



Fruit Salads



Cold Meats



Vegetable Salads



Sea Foods

Wright's Products

Won the Highest Award at the SesquiCentennial—1926



Banana Salad

Peel the bananas, cut into halves and dip each half in WRIGHT'S MAYONNAISE. Cover with nut meats (chopped fine) and serve on lettuce, adding a border of salted almonds.

Prune Salad de Luxe

Soak over night large California prunes. Cook until tender in same water in which they were soaked adding no sugar. Cut in half and remove pits. Stuff with cream cheese or cottage cheese. Serve on lettuce with WRIGHT'S MAYONNAISE.

Mushroom Salad (6 servings)

2 cans Mushrooms
1/2 can peas
1/2 teaspoonful salt

2 times the bulk of other ingredients
in celery.
1 tablespoonful butter.

Drain, then fry mushrooms until delicate brown, using butter and salt—cool. Drain peas quite dry—add to mushrooms, add chopped celery. Fold in with 3/4 cup of WRIGHT'S MAYONNAISE. Serve on head lettuce.

Moulded Waldorf Salad

1 pint tart lemon gelatine
1 cup apples, peeled, cored and diced
1/3 teaspoon paprika

3/4 cup diced celery
1/2 cup English walnuts
1/2 teaspoonful salt.

When gelatine is about to set, fold ingredients in and place in oiled individual moulds. Before serving cover with WRIGHT'S MAYONNAISE to which cream and powdered sugar are added. Note: Leave out gelatine and seasonings if a plain salad is desired, using 2 cups celery, 1 cup apples, 1 dozen chopped walnuts.

Egg and Green Pepper Salad

Long green pepper with top and center cut out. Line wall of pepper with cream or pimento cheese. Press whole hard boiled egg through center. Let stand for 1 hour. Slice and serve on lettuce covered with WRIGHT'S MAYONNAISE or THOUSAND ISLAND DRESSING.

The Story of Wright's Mayonnaise and Thousand Island.

WRIGHT'S MAYONNAISE originated ten years ago in the spick-and-span kitchen of a modest American home. Freshly broken eggs, pure salad oil, mellow vinegar and choice spices skillfully combined developed a tremendous demand. Now in a large modern plant white uniformed girls supervise the daily preparation in glass lined mixers of thousands of gallons of fresh Mayonnaise. WRIGHT'S THOUSAND ISLAND DRESSING combines the goodness of WRIGHT'S MAYONNAISE with rich chili sauce (made in the Wright kitchens) pimentos, chopped relishes, paprika and spices. Though the volume of business has increased enormously the original high standards of cleanliness and critical attention to details are maintained with every mixing.

Stuffed Egg Salad (6 portions)

6 hardboiled eggs
1/4 cupful minced ham
WRIGHT'S MAYONNAISE
lettuce.

Cut eggs lengthwise. Remove yolks and combine with ham and sufficient WRIGHT'S MAYONNAISE to moisten. Fill the whites with this mixture and serve on nests of lettuce. Cover with more MAYONNAISE if desired. Sardines, minced bacon or WRIGHT'S TASTE-T-SANDWICH SPREAD may be used instead of ham.

Pineapple Salad

One ring of pineapple on lettuce leaf. In center place ball of cream cheese mixed with chopped nuts and seeded raisins. Top with red cherry and cover with WRIGHT'S MAYONNAISE.

Round Tomato Salad

Cut out center of a tomato and fill with finely chopped celery, tomato, cucumber and green pepper. Add celery stalk with leaf in center. Cover with WRIGHT'S MAYONNAISE or WRIGHT'S FRENCH DRESSING or THOUSAND ISLAND DRESSING.

Congeaed Vitamin Salad

1 cup grated cabbage
2 finely chopped pimentos
1/2 cup shredded new carrots
3 tablespoonfuls lemon juice
1/2 shredded apple
1 package lemon gelatine
1/2 teaspoonful salt
1 pint boiling water.

When gelatine is cooled and beginning to stiffen, fold in vegetables and place in oiled pan or moulds. Stand in cool place for two hours. Serve with WRIGHT'S MAYONNAISE or THOUSAND ISLAND DRESSING. Any canned fruit or vegetables may be used in congealed salads.

Cottage Cheese Salad (8 servings)

1 pint fresh Cottage Cheese
1/2 pound dates, stoned and cut small
1/2 cup English walnuts cut in pieces
1 pimento chopped.

Mix with WRIGHT'S MAYONNAISE or THOUSAND ISLAND DRESSING.

Cold Macaroni Salad (4 to 6 servings)

1 pkg. ready cut Macaroni boiled in salt water till tender—blanche in cold water and drain

One 3 oz. pkg. cream cheese (well broken)

1 teaspoonful sugar

1/2 cup WRIGHT'S MAYONNAISE or THOUSAND ISLAND.

Mix well together and serve on lettuce.





How Wright's French Salad Dressing is Made

The makers of WRIGHT'S FRENCH SALAD DRESSING have taken the finest salad oil and combined it with mellow, aged in the wood vinegar, and added paprika, salt, sugar and spices.

The result is a ready to use French Dressing indescribably good—not too tangy and not too

sweet—beaten to a fluid consistency that makes it easy to pour and yet will stay on the salad and not run off on the plate. The rich red paprika lends its natural color to WRIGHT'S FRENCH SALAD DRESSING.

Orange and Tomato Salad

Cover a salad plate with head lettuce. Arrange alternate slices of tomato and Sunkist orange. Garnish with celery hearts. Serve with WRIGHT'S FRENCH SALAD DRESSING.

Onion and Orange Salad

On a bed of lettuce leaves arrange a thin slice Bermuda onion, add one-half inch slice pared Sunkist orange, another slice Bermuda onion and a second slice orange. Garnish with green pepper and water cress. Serve with WRIGHT'S FRENCH SALAD DRESSING.

Wright's French Whip (6 servings)

A delicious combination of whipping cream and French Salad Dressing for fruit salads, shrimp and crabmeat.

Whip $\frac{1}{2}$ cup whipping cream stiff
Pinch of salt or cream of tartar added before whipping
preserves stiffness

Fold in $\frac{1}{4}$ cup WRIGHT'S FRENCH SALAD DRESSING
into whipped cream spread over salad with spoon.

Evanston Cabbage Salad (8 servings)

$\frac{2}{3}$ cups shredded Cabbage
1 cup chopped celery
1 diced apple
1 pimento or $\frac{1}{2}$ green pepper
1 teaspoonful chopped onion
Salt to taste.

Mix ingredients with one cup WRIGHT'S MAYONNAISE or cover salad with WRIGHT'S FRENCH SALAD DRESSING. Serve on lettuce.

Shrimp Salad (10 servings)

Wash and dry one pound of Shrimps. Add cup chopped celery (or peas) one tablespoon chopped green pepper, salt to taste. Marinate with $\frac{1}{2}$ cup WRIGHT'S FRENCH SALAD DRESSING for one hour. Serve with added WRIGHT'S FRENCH SALAD DRESSING or WRIGHT'S MAYONNAISE.

Small Cucumber Salad

Peel cucumber, slice down, but not quite through. Soaking in ice-cold water for one hour makes slices open. When ready to serve place sliced stuffed olives, radishes or beets between each slice. Serve with WRIGHT'S FRENCH SALAD DRESSING.

Cup and Saucer Salad

1 ring of pineapple on lettuce leaf
 $\frac{1}{2}$ small size peach filled with WRIGHT'S MAYONNAISE
or WRIGHT'S FRENCH SALAD DRESSING.

Put cream cheese through sieve and serve over top.

Freezing temperature causes the ingredients of French Dressing to separate. Keep in a reasonably warm place.

Potato Salad (8 servings)

1 quart Potatoes (boiled in jackets) diced
2 cups celery cut fine
1 cup chopped green pepper
 $\frac{1}{2}$ cup chopped pimento
1 tablespoonful chopped onion
Salt and pepper to taste
Hard boiled eggs may be added
if desired.

Serve on lettuce leaves with WRIGHT'S FRENCH SALAD DRESSING.

Tuna Fish, Salmon or Crabmeat Salad (6 servings)

1 cup desired seafood
1 cup celery cut fine
 $\frac{1}{4}$ teaspoonful salt
 $\frac{3}{4}$ cup WRIGHT'S MAYONNAISE.

Use of WRIGHT'S FRENCH SALAD DRESSING is optional.
Mix WRIGHT'S MAYONNAISE with ingredients and serve on lettuce.

Vegetable Salad (6 servings)

1 cup diced beets
1 cup kidney beans
2 ripe tomatoes
1 cup diced celery
Onion may be added
if desired
Use gelatine if
congealed salad
is desired.

Combine vegetables with WRIGHT'S FRENCH SALAD DRESSING and let stand several hours to marinate. Serve on lettuce.

Cassaba or Honey Dew Melon Salad

Cut melon into basket shape, with handle. Take out center and scoop small balls from the meat with a French Potato "baller." Add pound of seeded white grapes, red cherries and cut pineapple. Marinate with WRIGHT'S FRENCH SALAD DRESSING and serve.

To Make Roquefort Cheese Dressing

Work $\frac{1}{4}$ cup crumbled Roquefort cheese to a cream with tablespoon WRIGHT'S FRENCH SALAD DRESSING, add sifted yolk of hardboiled egg, then add additional WRIGHT'S FRENCH SALAD DRESSING to suit, beating constantly for two minutes.

Delicious Fruit Salad

One cupful marshmallows, cut in thin strips; four slices diced pineapple, two diced oranges, one diced banana, one-half cupful chopped walnuts. Mix ingredients together, add a little salt and allow to stand about an hour before serving. Serve on lettuce with WRIGHT'S FRENCH SALAD DRESSING. See French Whip recipe. (Mayonnaise optional.)

Lobster Salad (6 servings)

2 cups diced Lobster
 $\frac{1}{4}$ cup chopped ripe olives
 $\frac{1}{4}$ teaspoonful salt
 $\frac{1}{4}$ cup chopped sour pickles
1 cup chopped celery

Cover with WRIGHT'S FRENCH SALAD DRESSING just before serving.

A combination of leaf lettuce, shredded, and garnished with strips of red pepper can be used when head lettuce is high in price or of poor quality.

Asparagus Tip Salad (6 servings)

Thirty canned asparagus tips. Six rings cut from peppers, pimentos, or tomatoes. Slip five asparagus tips through each ring and place on lettuce leaf. Serve with WRIGHT'S FRENCH SALAD DRESSING.

Cucumber and Pineapple Salad (12 servings)

$\frac{1}{2}$ box gelatine dissolved in $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup vinegar
2 cups boiling water
 $\frac{1}{2}$ cup sugar
1 teaspoonful salt
1 cup shredded Pineapple
1 cup chopped Cucumber
Little onion juice
Dash green coloring
1 cup green grapes cut up.

Mould and serve with WRIGHT'S FRENCH SALAD DRESSING or MAYONNAISE.

Stuffed Fig Salad

6 Preserved Figs
 $\frac{1}{2}$ cup cream cheese
6 stuffed olives chopped
 $\frac{1}{2}$ cup WRIGHT'S FRENCH SALAD DRESSING
Lettuce or cress.

Split figs lengthwise—scoop out part of pulp and add this to cream cheese and chopped olives with 2 teaspoonfuls of WRIGHT'S FRENCH SALAD DRESSING. Lay halved figs on lettuce or cress—pile a portion of cheese mixture high in each half—pour additional WRIGHT'S FRENCH SALAD DRESSING over all.

Cold Slaw Salad

Use white cabbage head. Cut in quarters, remove stalk and shave cabbage as thinly as possible. Allow to stand in ice water until crisp; drain dry on towels. Arrange on lettuce and cover with thinly sliced Bermuda onions, separating the rings. Serve with WRIGHT'S FRENCH SALAD DRESSING. Sprinkle with finely chopped red or green pepper.

Cold Ham Salad

Slice a pound cold boiled ham thin. Lay on platter garnished with one head of lettuce. Separate yolks from white of four hard-boiled eggs. Chop white very fine and put the yolks through potato ricer. First lay the whites and then the yolks on the ham. Pour over WRIGHT'S FRENCH SALAD DRESSING.

Grapefruit Salad or Sandwich Filler

1 can Grapefruit well drained and broken up
2 peeled chilled tomatoes cut into size of grapefruit
1 tablespoon minced red or green pepper.

Blend ingredients with WRIGHT'S FRENCH SALAD DRESSING, add the seasonings and serve on lettuce.

Use as Sandwich Filler by spreading on slices of buttered bread, topping with WRIGHT'S MAYONNAISE.

Pear and Pineapple Salad

Alternate sliced pineapple with thin slices of Avacado pears. Place desired amount of lettuce leaves and serve. Cover with WRIGHT'S FRENCH SALAD DRESSING.

Sunkist Salad with Variations

1. Add 3 apples pared and cubed.
2. Add 4 pears halved or cubed.
3. Add 4 slices pineapple cut up.
4. Add 2 slices pineapple and $\frac{1}{2}$ to 1 cup California cherries, pitted.
5. Add 4 slices pineapple and 6 marshmallows cut up.
6. Add $\frac{3}{4}$ cup shredded dates.
7. Add $\frac{1}{4}$ cup walnuts to any recipe.

Fundamental Recipe

Three Sunkist oranges cut up with 3 sliced bananas and covered with WRIGHT'S FRENCH SALAD DRESSING. Serve with or without lettuce.

Varied Uses for French Dressing

It is a delicious sauce for fried or raw oysters, cold baked beans, corn beef hash, cold meats and bologna sausage.

It adds a zest to spinach, grapefruit (plain or in combination) canned Lima beans, string beans, beets, carrots and cold boiled cauliflower.

Tasty Sandwich Recipes

using WRIGHT'S TASTE-T-SANDWICH SPREAD



Minced Chicken or Other Meat Sandwiches

Put cold chicken, ham, veal, beef, or other meat through meat chopper and mix with WRIGHT'S TASTE-T-SANDWICH SPREAD or MAYONNAISE. Add lettuce leaves to bread.

Peanut Butter and Sandwich Spread

Take 3 slices of bread. Spread one with peanut butter another with plenty of WRIGHT'S TASTE-T-SANDWICH SPREAD placing third slice on top.

Contains no meat.

Club Sandwiches

Toast three slices of bread. Spread WRIGHT'S MAYONNAISE on one slice and cover with crisp lettuce leaf—thin slices of cooked breast of chicken. Spread another slice with WRIGHT'S MAYONNAISE or SANDWICH SPREAD and place on it two strips of cooked bacon and thinly sliced tomato. On top of tomato place lettuce leaf. Spread with WRIGHT'S MAYONNAISE. Cover with third slice of toast, cut diagonally and serve.

Egg and Taste-T-Spread Sandwiches (6 large)

2 hard boiled eggs, 3 slices of bacon fried well and when cold put through grinder, 3 tablespoons WRIGHT'S SANDWICH SPREAD. Mix ingredients well and spread between three slices of bread. Add lettuce leaf.

Wright's Taste-T-Sandwich Spread

is ready to use

The delicious flavor of WRIGHT'S TASTE-T-SANDWICH SPREAD comes from adding sweet relishes, chopped pickles, pimentos and spices to WRIGHT'S MAYONNAISE. Meatless days require a nourishing substitute. Use WRIGHT'S on these days for it *does not contain meat*. If desired, chopped cold meats may be added to make an appetizing combination.

Delicious Ribbon Sandwiches

5 slices of bread cut thin. Mix butter, finely chopped pimento, dash of red pepper, and WRIGHT'S MAYONNAISE Spread between slices of bread. Press bread together and allow to stand awhile. Cut bread in strips.

Sea Food Sandwiches

Lobster, shrimp, crabmeat, salmon, or tuna fish cut fine. Enough WRIGHT'S TASTE-T-SANDWICH SPREAD or MAYONNAISE to moisten well, to which has been added a little chopped onion or lemon juice.

WRIGHT'S TASTE-T-SANDWICH SPREAD alone makes delicious sandwiches.