

Delicious Dressings for Salads



by Pauline Partridge

DELICIOUS SALAD DRESSING RECIPES

"Never have I tasted more delicious dressings for salads than those made with Carnation Milk."—PAULINE PARTRIDGE

CARNATION is just pure cows' milk with part of the water removed by evaporation, then hermetically sealed in the container and sterilized.

Nothing is added, not even sugar—it is pure, sweet milk in a convenient and economical form.

When diluted with an equal part of water, Carnation has the consistency of other milk.

Buy Carnation from your Grocer—The Modern Milkman.

Carnation Mayonnaise With Egg

1 egg yolk	1 tbsp. lemon juice or vinegar
1 tsp. powdered sugar	$\frac{3}{4}$ cup oil
$\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ cup Carnation Milk
$\frac{1}{4}$ tsp. mustard	

Beat egg yolk until light, add sugar, salt, mustard, and lemon juice or vinegar. When well mixed add oil gradually, beating constantly. Continue beating while slowly adding the Carnation Milk. Cover and keep in a cool place. This recipe makes $1\frac{1}{2}$ cups.

Carnation Red Salad Dressing

2 tbsp. oil	$\frac{1}{2}$ cup oil
2 tbsp. flour	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ cup boiling water	$\frac{1}{4}$ tsp. mustard
1 egg yolk	2 finely chopped red pimentos
$\frac{1}{4}$ cup Carnation Milk	
	$1\frac{1}{2}$ tsp. lemon juice

Mix the two tablespoons oil and flour, add the boiling water and cook in a double boiler until thick, stirring constantly. Add the Carnation Milk to the beaten egg yolk and slowly add the hot mixture, stirring constantly. Cool, beat in the oil, salt, mustard and pimentos. This recipe makes $1\frac{1}{2}$ cups salad dressing.

Carnation Cooked Salad Dressing With Egg

$1\frac{1}{2}$ tbsp. flour	1 tsp. onion juice
$\frac{3}{4}$ tsp. mustard	$\frac{1}{4}$ cup mild vinegar
1 tsp. salt	2 eggs
$\frac{1}{2}$ tsp. sugar	$\frac{1}{2}$ cup Carnation Milk
	$\frac{1}{2}$ cup water

Mix dry ingredients, add beaten eggs, onion juice and milk. Add the vinegar slowly, cook in a double boiler until thick, stirring constantly. Remove from fire, strain and cool. This recipe makes $1\frac{1}{2}$ cups salad dressing.

No Egg Carnation Cooked Salad Dressing

2 tbsp. butter or butter substitute	1 tsp. salt
2 tbsp. flour	1 tbsp. sugar
$\frac{3}{4}$ tsp. mustard	$\frac{1}{4}$ cup Carnation Milk
	$\frac{1}{4}$ cup water
	3 tbsp. vinegar

Mix dry ingredients and add to melted butter or butter substitute. Add milk and cook in double boiler until it thickens. Add vinegar slowly, then cool. This recipe makes $\frac{3}{4}$ cup salad dressing.

Carnation Fruit Salad Dressing

2 tbsp. lemon juice	$\frac{1}{2}$ tsp. mustard
$\frac{1}{2}$ tsp. salt	1 tsp. sugar
	1 cup whipped Carnation Milk

Mix the first four ingredients, then add the whipped Carnation Milk slowly. Serve on fruit salad.

No Egg Mayonnaise Dressing

2 tbsp. Carnation Milk	$\frac{1}{8}$ tsp. paprika
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup oil
	1 tsp. lemon juice or vinegar

Put salt and paprika in a bowl; add Carnation Milk and mix thoroughly; add oil slowly, stirring constantly. Then add the lemon juice or vinegar. This recipe makes $\frac{3}{4}$ cup salad dressing.



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