



Wesson Oil

Sim

**important
salad dressings**

It's the "different" taste of your dressing that makes a salad something to talk about and not "just a salad."

Try these easy Wesson Oil recipes. They've made the reputation of many a salad.

4-15

MAYONNAISE

1 egg
Dash of pepper
1 teaspoon sugar
2 tablespoons lemon juice or vinegar

1 pint Wesson Oil
1 teaspoon salt
1 teaspoon mustard

Put all the ingredients except the oil into the Wesson Oil Quick Mixer (see back cover). Whip with one hand while pouring Wesson Oil with the other . . . as fast as the cup-top of the mixer jar will take it. When all the oil is in, give the dasher a few more strokes and the mayonnaise is finished.

RUSSIAN DRESSING

$\frac{3}{4}$ cup Wesson Oil
Mayonnaise
1 tablespoon chopped green pepper
1 tablespoon chopped chives

$\frac{1}{2}$ hard boiled egg chopped fine
 $\frac{1}{2}$ cup Chili Sauce

Combine all the ingredients.

NECTAR DRESSING

1 package (3 oz.) cream cheese
1 $\frac{1}{2}$ tablespoons lemon juice
 $\frac{3}{4}$ teaspoon salt
 $\frac{3}{4}$ cup Wesson Oil

2 tablespoons honey or 3 tablespoons sugar
Grated rind of 1 lemon
 $\frac{1}{2}$ teaspoon cayenne

Put all the ingredients except the Wesson Oil into the Wesson Oil Quick Mixer (see back cover). Then whip with one hand while pouring the Wesson Oil with the other . . . as fast as the cup-top of the mixer will take it. When all the oil is in, give the dasher a few more strokes and the dressing is finished.



IF YOU LIKE an extra firm mayonnaise, use only 1 $\frac{1}{2}$ tablespoons of lemon juice or vinegar, at the beginning. Then add another 1 $\frac{1}{2}$ tablespoons after the oil is all whipped in.

BY ALL MEANS experiment with your seasoning . . . try using prepared mustard instead of dry mustard. Try a dash of Tabasco or Cayenne Pepper. It's amazing how individual and "different" your dressings can be with a little change in seasoning to suit your own taste.

RUSSIAN DRESSING is mayonnaise plus a lot of things that make it a rich and delicious dressing for a plain hearts of lettuce salad.

FOR OTHER VARIATIONS of plain mayonnaise try adding a little Indian Relish. Or minced green peppers and pimentos. The addition of chopped olives and pickles and a little onion to mayonnaise makes it Tartar Sauce, to serve with fish.

NECTAR DRESSING is a sweet dressing especially good with fruit salads.



ANOTHER more simple dressing for fruits is made by simply adding chopped pineapple to plain mayonnaise.

THIS IS a basic recipe for French Dressing, that old stand-by. This dressing, like plain mayonnaise, is a good dressing to experiment with in the matter of seasoning if you like to have your dressings individual. Try adding a dab of prepared mustard (dissolved in the vinegar or lemon juice), or one half teaspoon of paprika.

PARISIENNE DRESSING is a variation of French Dressing. It has a creamy consistency and a tempting red color. A perfect dressing for vegetable salads.

ROQUEFORT DRESSING is a great favorite with men. It will make them consume large heads of lettuce and like it.

DO GET THE NEW quick mixer. It is shown on the back cover. But until you get it, you can make these recipes, of course, with a deep bowl and rotary beater. In this case you must be careful to add the oil a little at a time, and beat it in well after each addition.



FRENCH DRESSING

6 tablespoons Wesson Oil
1 teaspoon salt
2 tablespoons vinegar or lemon juice
 $\frac{1}{4}$ teaspoon pepper

Mix all the ingredients thoroughly together. (The Wesson Oil Quick Mixer does it quickly—see back cover.) If a sharper dressing is desired, additional vinegar may be added. For a sweet dressing add one or two teaspoonfuls of sugar.

PARISIENNE DRESSING

1 teaspoon salt
1 teaspoon sugar
 $\frac{1}{4}$ teaspoon cayenne
2 tablespoons tomato catsup
1 teaspoon dry mustard
1 teaspoon paprika
1 cup Wesson Oil
 $\frac{1}{4}$ cup vinegar

Put all the ingredients except the Wesson Oil into the Wesson Oil Quick Mixer (see back cover). Then whip with one hand while pouring the Wesson Oil with the other hand ... as fast as the cup-top of the mixer jar will take it. When all the oil is in, give the dasher a few more strokes and the dressing is finished.

ROQUEFORT DRESSING

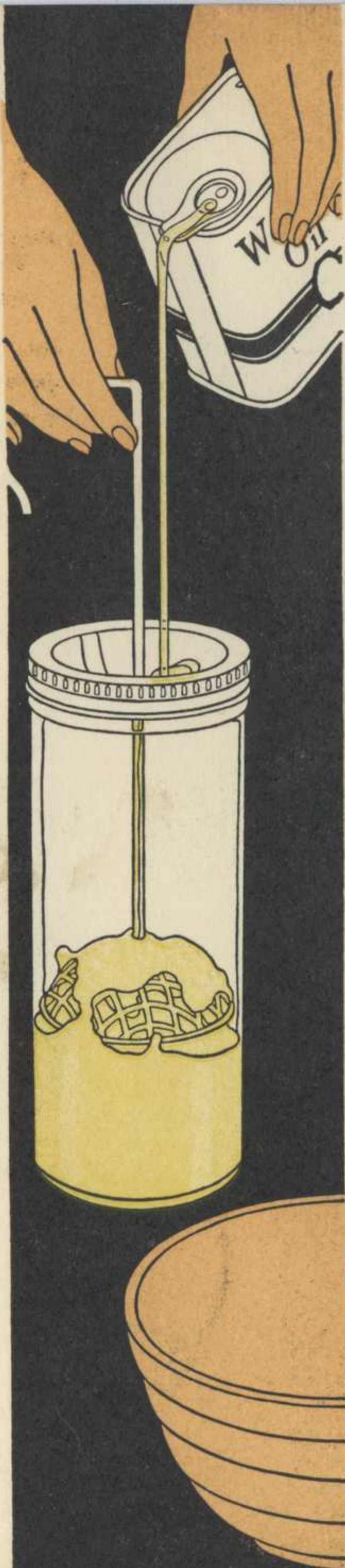
Crush fine $\frac{1}{4}$ pound of Roquefort Cheese and add a little Wesson Oil until the mixture is smooth. Using vinegar and Wesson Oil alternately, mix until the paste is of a consistency just thick enough to pour. Serve over lettuce.

THE QUICK
EASY WAY
TO MAKE
DRESSINGS IS
WITH THE NEW

*Wesson
Oil*

QUICK MIXER

For instance—
mayonnaise in 1½
minutes and per-
fect every time!



● This new quick mixer is as far ahead of a rotary beater as the beater was ahead of a fork.

You simply put all your ingredients except the Wesson Oil into the mixer jar. Put on the top-and-dasher. Then while whipping with one hand, pour in the Wesson Oil... just as fast as the mixer's cup-top will take it. When all the oil is in, the dressing is finished... smooth and delicious.

● AT YOUR
GROCER'S

The quick mixer, a can of Wesson Oil and recipe folder all together for 49¢. Or we'll be glad to mail the same package to you, postpaid, for 65¢. Just write to the Wesson Oil People, 210 Baronne St., New Orleans, La.