Tartar Sauce
(For fish or seafood salads)

\[
\begin{align*}
\frac{1}{2} \text{ cup green olives} & \quad 1 \text{ tablespoon parsley} \\
\frac{1}{2} \text{ cup dill pickle} & \quad 1 \text{ tablespoon chopped chives} \\
2 \text{ tablespoons shallot or small onions (chopped fine)} & \quad 2 \text{ tablespoons lemon juice} \\
1 \text{ tablespoon capers} & \quad 1 \text{ tablespoon Worcestershire sauce} \\
\text{(Hard cooked eggs optional)} & \\
\end{align*}
\]

Fold into: 2-1/2 cups mayonnaise

Roquefort Cheese Dressing

1/4 pound Roquefort cheese
1/2 cups French dressing or mayonnaise
1 tablespoon shallots or chives (chopped fine)

If mayonnaise is used, the cheese should be mashed into a smooth paste and folded into the mayonnaise. If a French dressing is used, the cheese should be crumbled into small lumps or beads.

Russian Dressing
(For meats or vegetable salads)

1 cup mayonnaise or French dressing 1/4 cup chili sauce
2 tablespoons finely chopped green pepper 1/4 cup chopped stuffed olives
Chives or onions and 2 tablespoons tomatoes (diced very fine)

Red Mayonnaise

1 cup mayonnaise 1/4 teaspoon finely chopped onion
2 tablespoons tomato catsup 1/4 teaspoon paprika
1 tablespoon lemon juice 1 tablespoon pickled beets
2 tablespoons pimento

Mix the day before serving. Use for sliced vegetable salads of head lettuce.

Tomato Mayonnaise -- sometimes called Capitol Mayonnaise by adding small diced tomatoes.

Caper Mayonnaise for seafood salad by adding cappers, chopped parsley and lemon juice.