Tartar Sauce
(For fish or seafoods salads)

1/2 cup green olives
1/2 cup dill pickle
2 tablespoons shallot or small onions (chopped fine)
1 tablespoon capers

1 tablespoon parsley
1 tablespoon chopped chives
2 tablespoons lemon juice
1 tablespoon worcestershire sauce

(Hard cooked eggs optional)

Fold into: 2-1/2 cups mayonnaise

Roquefort Cheese Dressing

1/4 pound Roquefort cheese
1 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
2 tablespoons finely chopped green pepper
Chives or onions and 2 tablespoons tomatoes (diced very fine)

1/4 cup chili sauce
1/4 cup chopped stuffed olives

Red Mayonnaise

1 cup mayonnaise
2 tablespoons tomato catsup
1 tablespoon lemon juice
2 tablespoons pimento

1/4 teaspoon finely chopped onion
1/4 teaspoon paprika
1 tablespoon pickled beets

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.