Salads (continued)  

**Carson Callow's Mayonnaise (continued)**

**Notes:**

The eggs can be broken and set at room temperature for some time before starting.
The boiling is the important thing.
This mayonnaise may be thinned with whipped cream. Makes about a quart.

**French Dressing**

2 quarts salad oil  
3 whole eggs (grade A large)  
2 cups vinegar  
2½ tablespoons paprika  
1 teaspoon white pepper  
⅛ cup sugar  
1 teaspoon dry mustard  
3/4 cup tomato catsup

Beat eggs in an electric mixer. Beat well. Add all dry ingredients to egg mixture. Add oil gradually. Do not add too quickly to avoid thickening. 
Add oil until one pint has been added. When one pint of oil has been added, add one tablespoon of vinegar. Do not add oil while adding vinegar. Repeat this process until remainder of oil and vinegar have been added. Fold in tomato catsup last.

**Roquefort Cheese Dressing**

8 ounces cream cheese  
Blend with 1/2 cup lemon juice.
Blend 8 ounces of Roquefort cheese (put through a sieve) with one quart of mayonnaise and one cup of cream. Season with salt and white pepper.

**Thin French Dressing**

1 quart salad oil  
1 cup vinegar  
1½ tablespoons paprika  
½ teaspoon white pepper  
½ cup sugar  
2 teaspoons salt  
½ teaspoon dry mustard

**Entree Salads**

I would like to suggest that all sea-food, meat and chicken salads should be put together with an oil base mayonnaise unless you have a special preference for some other kind. My second choice would be a boiled dressing. It will take about 12 ounces of mayonnaise by volume to season 4 quarts of chicken salad. You should use 3 tablespoons of lemon juice and 1/2 cup of cream to thin that mayonnaise before it is added to the meat or chicken salad. This applies to all salads of this group. In making a meat, fish, or chicken salad, the vegetables should not exceed more than one-half of the volume of meat or fish used. Meat, poultry, and fish salads should be cut with a sharp, smooth stroke and left with a distinct composition so that the meat maintains its identity. The meat should never be ground up unless it is to be used in a minced salad; for example: in sandwiches.

(over)