Salads

ITALIAN SALAD

Cut 1 carrot and 1 turnip into slices, and cook them in boiling soup. When cold, mix them with 2 cold boiled potatoes and 1 beet cut into strips. Add a very little chopped leeks or onions, pour some sauce, "Lombardo," over the salad, and garnish with watercress. Boiled Jerusalem artichokes cut into slices are a good addition.

LETTUCE SALAD

Mix one spoonful of thick mayonnaise, ½ spoonful of chilli sauce, a little finely hashed pimento, a sprinkling of finely hashed chives, add a few drops of tarragon vinegar, 1 teaspoon of A. I. sauce, and a little paprika. Cut a firm head of tennis-ball lettuce in 4 parts. Put one part on a plate and pour the dressing over it. This recipe is enough for 1 person.

SANDWICH DRESSING

Cream ½ lb. of butter and add to it 1 dessert-spoonful of mixed mustard, 3 tablespoons of olive
oil, a little salt, and the yolk of 1 egg; one may add to this 1/4 cup of very thick cream. Mix thoroughly and set away to cool. To make sandwiches, spread the bread with this mixture and put in very finely chopped ham, or chicken and celery, or cream cheese and chopped nuts, or green peppers and mustard and cress, or lettuce, or "Indian relish," or cucumber, or tomato or anything else you happen to have and may like.

**SALAD DRESSING**

(For grapefruit or orange)

Mix well 2 tablespoonfuls of Escoffier Sauce Diable and 1 tablespoonful of Escoffier Sauce Robert and then add olive oil, a little at a time. When it becomes thick, season with salt and pepper and vinegar.

**CHEESE DRESSING**

One quarter of a lb. of Roquefort cheese and 2 tablespoons of thick cream mixed to a smooth paste; stir in, little by little, enough olive oil to give the consistency of mayonnaise; season with tarragon vinegar, salt, and pepper. This is especially good for string beans, lettuce, or endive. One may fill celery stalks with this dressing made into a thick paste.