Boiled Salad Dressing

Ingredients

- 2 tsp sugar
- 1 tsp salt
- 1 tsp mustard
- 3/4 cup water
- 2 Tbsp flour
- 1 egg or 2 yolks, well beaten
- 2 Tbsp melted butter
- 1/4 cup vinegar
- Few grains cayenne

Instructions

1. Make a sauce of butter, flour, sugar, salt, mustard, cayenne, water, and vinegar, and cook in double boiler as in making medium white sauce.
2. When sauce is thick, remove top part of double boiler from lower and away from any source of heat.
3. Beat eggs well.
4. Add eggs to mixture.
5. Put to cool.
6. When ready for use, add 1/2 cup whipped cream or 1/4 cup thick cream or evaporated milk.

Boiled Salad Dressing

- 2 t. sugar
- 1 t. salt
- 1 t mustard
- ¾ C water
- 2 T. flour
- 1 egg or 2 yolks well beaten
- 2 T. melted butter
- ¼ c. vinegar
- few grains Cayenne

Method:

① Make a sauce of butter, flour, sugar, salt, mustard, cayenne, water, and vinegar. and cook in double boiler as in making med. white sauce. ② When sauce is thick

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Remove top part of double boiler from lower and
away from any ~~fire~~ source of heat (3) Beat eggs
well (4) add to mixture (5) put to cool (6) when
ready for use add 1/2 c whipped cream
or 1/4 c thick cream or evaporated
milk.

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