Mayonnaise Dressing

Ingredients

- 1/2 tsp mustard
- 1/2 tsp salt
- Few grains cayenne
- 1/2 tsp powdered sugar
- 1 egg yolk
- 2 Tbsp Sunkist lemon juice
- 3/4 cup olive or peanut oil

Instructions

1. Sift together mustard, salt, sugar, and cayenne.
2. Add egg yolk and one-half teaspoon Sunkist lemon juice.
3. While stirring constantly, add, drop by drop, three teaspoons of oil.
4. Then add the remaining oil in a fine, steady stream, continuing the beating and thinning occasionally with lemon juice, until all the oil and lemon juice is used.

French Dressing

Ingredients

- 1/2 tsp salt
- 1/4 tsp paprika
- 4 Tbsp oil
- 2 Tbsp Sunkist lemon juice

Instructions

1. Mix salt, paprika, oil, and lemon juice.
2. Stir or shake thoroughly just before serving.
3. A half-pint glass jar with screw top, or a French Dressing bottle, is best for mixing.

Mayonnaise Dressing



½ teaspoon mustard
2 tablespoons Sunkist lemon juice
½ teaspoon powdered sugar
¾ cup olive or peanut oil
½ teaspoon salt
Few grains cayenne
1 egg yolk

Sift together, mustard, salt, sugar and cayenne; add egg yolk and one-half teaspoon Sunkist lemon juice. While stirring constantly, add, drop by drop, three teaspoons of oil; then add oil, in a fine, steady stream, continuing the beating, and thinning occasionally with lemon juice, until all the oil and lemon juice is used.

French Dressing

Mix ½ teaspoon salt, ¼ teaspoon paprika, 4 tablespoons oil, 2 tablespoons Sunkist lemon juice, and stir or shake thoroughly just before serving. A half-pint glass jar, with screw top, or a French Dressing bottle, is best for mixing.

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