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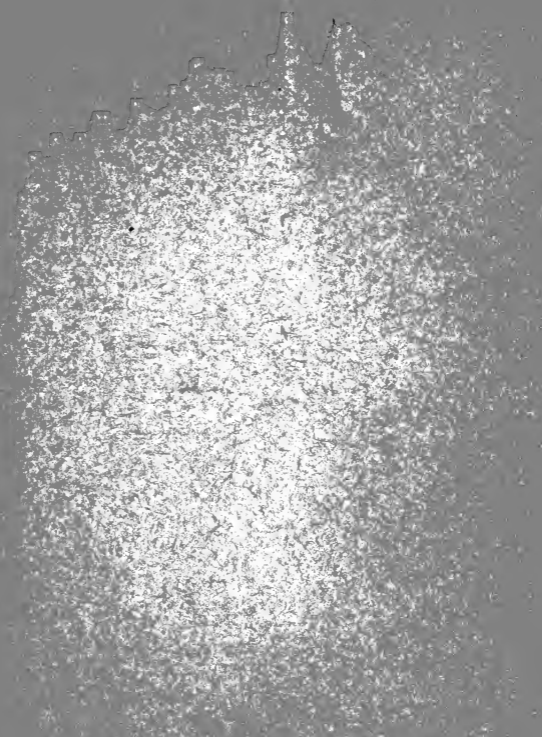
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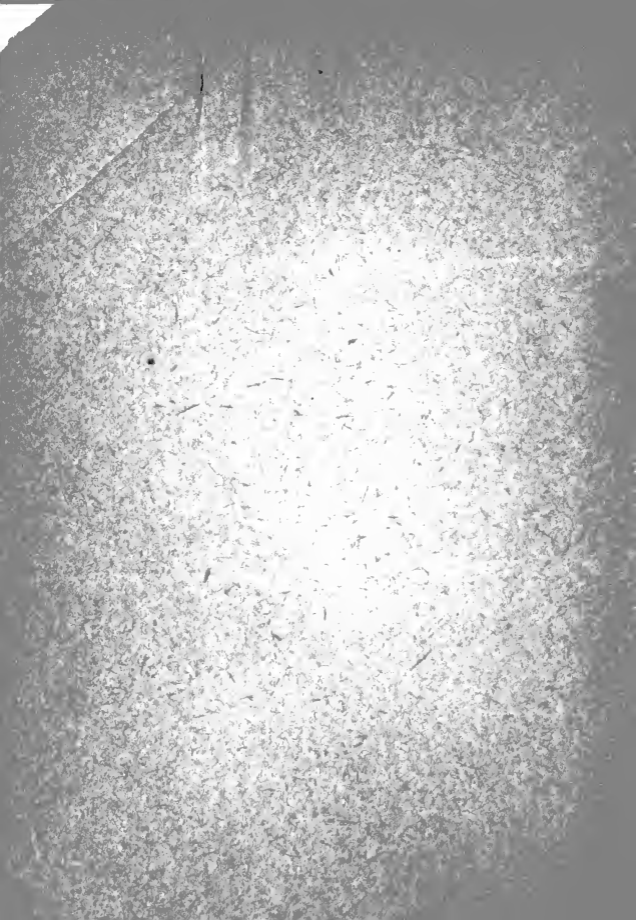
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1 Cookery - Sold



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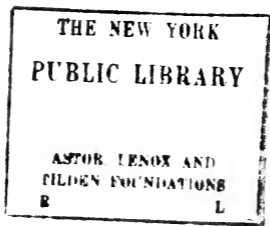
Linda Hull Larned



New York
Charles Scribner's Sons
1914 ·

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Salad Dressings

Cooked Dressing

Heat 3 tbsps. vinegar with $\frac{1}{2}$ teasp. each salt, mustard, sugar, and $\frac{1}{4}$ teasp. paprika; cream $\frac{1}{4}$ cup butter; beat 3 yolks until thick, add slowly the hot vinegar, and cook slowly, add the butter and 1 beaten egg white. Beat until cold and place on ice in covered glass jar. Serve with vegetables. When ready to serve, $\frac{1}{4}$ cup whipped cream may be added.

French Dressing

Rub a cold bowl with a cut clove of garlic, or put $\frac{1}{4}$ of a small onion in the bowl, in centre of bowl put $1\frac{1}{2}$ teasps. salt in a mound, cover it with black pepper, then with paprika or cayenne, add 6 tbsps. oil and 2 of tarragon vinegar, with a piece of ice size of an egg, and with a fork stir the dressing until it is thick. Mustard or Worcestershire sauce may be added to suit any particular salad. A large quantity of this dressing may be put in a glass jar, and, if closely covered and kept on ice, it will keep a long time. Each time it is used it should be shaken or stirred well. If the dressing be used for fruit, use lemon juice or grape-fruit and orange juice instead of vinegar.

French Dressing with Cheese and Pimentoes

Add to French dressing 3 tbsps. Rochefort cheese, softened in 2 of cream, and same of pimento pressed through a sieve, and serve on lettuce. For cabbage add 1 tbsp. each chilli sauce and Bermuda onion. Garnish with yolks and whites of hard-cooked eggs. Mince the onion fine, wrap it in cheese-cloth and hold it under the cold-water faucet. Squeeze dry before using.

French Dressing Chiffonade

Add to French dressing 1 hard-cooked egg chopped, 1 teasp. chives, 1 tbsp. each beets and red and green pepper, all minced fine or cut in long, thin strips, and serve with lettuce or any green salad.

French Dressing with Chilli Sauce

Add to French dressing, made with 1 tbsp. less vinegar, 3 tbsps. chilli sauce, 1 tbsp. minced chives, 1 teasp. minced parsley, and $\frac{1}{2}$ teasp. paprika; a little pimento purée may also be added. Use for fruit or vegetables. If Oscar sauce be used instead of the chilli sauce, this dressing is quite like the specialty of a famous New York restaurant.

French Dressing with Cream

When making French dressing omit onion and add drop by drop, alternately with lemon juice or vinegar, 3 tbsps. thick cream, and use at once on fruits or vegetables. It should be quite thick. A little whipped cream may also be added.

French Dressing with Nuts

Add to French dressing 3 tbsps. of pecans, hazel nuts, or English walnuts, chopped and pounded fine in a mortar and softened with cream. A little pimento purée may also be added. Serve on fresh pears or other fruit.

Mayonnaise Dressing

Put 1 yolk in a bowl, add 1 teasp. of tarragon or plain vinegar, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, and beat until it begins to thicken, then add, drop by drop, beating constantly, $\frac{2}{3}$ cup of oil. When quite thick, add 1 tbsp. lemon juice, continue beating until all the oil is used, then add 1 teasp. boiling water, beat for a moment, turn into a glass jar, cover with paraffin paper, then with a close-fitting cover, and keep it in the refrigerator, but not on ice. If it separates when making or afterward, put a fresh yolk in a bowl, add a few drops of oil while beating, then add the mayonnaise, a little at a time, when all will be thick. This makes 1 full cupful.

Mayonnaise Cardinal

Add to Mayonnaise Cream, 1 tbsp. each of chilli sauce, pimento purée, minced green peppers or chives or olives, 1 teasp. of any good table sauce, and $\frac{1}{2}$ teasp. paprika. Color red and serve on French endive. Escoffier sauce is a good table sauce for this dressing.

Mayonnaise Cream Dressing

To 1 cup mayonnaise add $\frac{1}{3}$ more salt and pepper, 1 tbsp. more of lemon juice, and $\frac{1}{2}$ cup cream whipped very stiff. Use at once on a salad of fruit, or fruit mixed with celery.

Mayonnaise Jelly Dressing

Add to $\frac{1}{2}$ cup mayonnaise when nearly finished, $\frac{1}{2}$ cup aspic jelly or 1 teasp. gelatine dissolved in $\frac{1}{4}$ cup of hot consommé and cooled, and 1 tbsp. tarragon vinegar. Whipped cream may be added when finished, to give flavor and lightness to the dressing.

Mayonnaise Cucumber

To one-half the recipe of Mayonnaise Jelly add 1 cucumber parboiled and pressed through a sieve, color green, and use with fish, meats, or vegetables. The cucumber pulp should be well drained.

Mayonnaise Hollandaise

Mix equal parts of cold Hollandaise sauce and mayonnaise, add minced onion or shallot, and chervil or parsley. Serve on cold fish or vegetables.

Mayonnaise Piquante

Add to mayonnaise 2 tbsps. each minced gherkins, chilli sauce or tomato catsup and minced olives, 1 tbsp. horseradish, and 1 teasp. French mustard. Serve on cold fish, meat, or vegetables.

Mayonnaise Raspberry

To mayonnaise add the juice of half a lemon, 1 tbsp. tarragon vinegar, plenty of paprika to color it quite pink, a dash of cayenne, salt if needed, and 1 teasp. of raspberry vinegar. Serve with crab meat, lobster, or even a plain lettuce and cucumbers.

Mayonnaise Ravigote

Cover with $\frac{1}{2}$ cup boiling water, 4 tbsps. watercress, and 1 tbsp. each of chives, chervil, and parsley, all minced fine, add 1 tbsp. minced pepper grass if obtainable, $\frac{1}{2}$ cup cooked spinach, and 1 tbsp. capers, cook until reduced one-half, squeeze through cheese-cloth, and add this liquid to mayonnaise made with tarragon vinegar and a very little mustard. The pulp may be added to the mayonnaise instead of the liquid if a very thick dressing is required.

Mayonnaise with Sardines

Add 6 skinned and boned sardines to mayonnaise, with 1 tbsp. pimento purée, and 1 extra teasp. of tarragon vinegar, and serve with boiled eggs or fish. The pimentos are pressed through a fine sieve to make the purée.

Mayonnaise Tomato

Cook 1 tbsp. each diced celery, ham, onion, and parsley in butter, add bit of bay leaf, 2 cloves, 1 tbsp. flour, and $\frac{1}{2}$ cup tomato purée. Press through colander, cool, and add $\frac{1}{4}$ cup mayonnaise.

Whipped Cream Dressing

Whip 1 cup cream very stiff, and when ready to use add 2 tbsps. lemon juice, 1 of tarragon vinegar, 1 teasp. salt, $\frac{1}{2}$ teasp. each of mustard and sugar, 2 drops Tabasco, or $\frac{1}{8}$ teasp. cayenne, and serve on vegetables. This is a good stuffing for whole tomatoes when used as a salad. This dressing may also be used on slices of tomatoes for canapés.

Salads

Alligator Pear Salad

Cut three ripe pears in halves lengthwise, remove hard centres, scoop out some of the pulp in cubes, add 1 grape-fruit cut in small pieces to pulp, mix with French dressing made with 1 tbsp. less of oil and adding 1 tbsp. of lime juice. Fill the pear shells with the salad and place on ice until very cold. Diced tomatoes and a suspicion of onion, or cucumber cubes, or cantaloupe cubes may be used instead of the grape-fruit.

Apple and Grape-Fruit Salad

Mix 2 cups apple dice sprinkled with lemon juice, with the carpels of 1 grape-fruit, dust with a very little salt, add 1 teasp. of sugar, place on ice until very cold and drain through cheese-cloth. Serve on lettuce, cover with French dressing with Cream, garnish with Malaga grapes skinned, cut partly in two, seeds removed, and put together with bits of pimento.

Artichoke Salad

Cut artichoke fonds (bottoms) into strips like matches, add shredded celery and truffles, cover with French dressing, or with French dressing with Chilli Sauce, and serve on lettuce sprinkled well with paprika, or serve the fonds whole, covered with mayonnaise, upon which place asparagus tips, green peas, and string beans. Artichoke fonds may be bought in cans.

Artichokes in Aspic

Line 1 large or 6 small moulds with aspic jelly, lay in artichoke fonds, hard-boiled egg white rings, 3 tbsps. paté de foie gras, softened with cream, and 1 tbsp. capers. Unmould and serve on bed of lettuce, pour a spoonful of mayonnaise over each, and garnish with the egg yolks and pimento pressed through a sieve.

Asparagus Salad

Cover 3 small or 1 large bunch of cold boiled asparagus with French dressing, and serve them in rings of green or red pepper, or place them on lettuce and cover with French Dressing Chiffonade, or with chilli sauce. Serve ice-cold.

Banana Salad

Peel and split small bananas into halves, lay the two halves on each plate on a lettuce leaf, put a spoonful of Mayonnaise Cream between, sprinkle the mayonnaise with finely minced English walnut or pecan meats, and the bananas with ground pistachio nuts.

Banana Boats

Take a strip from top of each banana and fill boats with small apple balls to look like peas in a pod, and cover with French dressing, or fill with pineapple, celery, Malaga grapes, and bits of pimento, and use French dressing made with lime juice instead of vinegar.

Bean Salad

Boil lima beans in salted, boiling water; when tender, drain and chill. Place on shredded cabbage, cover with cooked dressing or Mayonnaise Hollandaise, and sprinkle with minced parsley and chives or onion. Or use cold boiled string beans which have been covered with spiced vinegar an hour. Drain and chill them, cover with French dressing or French Dressing Chiffonade and garnish with strips of pimento and minced chives.

Beet and Apple Salad

(Bleeding Hearts)

Put a spoonful of Mayonnaise Jelly on leaves of lettuce, and on each place the bleeding heart. Cut the apex point of the heart from thin slices of apple immersed in lemon juice. Cut the two lobes of the heart from thin slices of boiled beet and place them each side of the apple points, and serve with almond cream cheese on strips of toast. This is an appropriate salad for St. Valentine's Day.

Beets Stuffed with Salad

Boil and peel beets of uniform size, scoop them out into cups, and fill with any of the following: cucumber, celery, tomato, parsley, and beets chopped and mixed with French or mayonnaise dressing. Cabbage and beets in French dressing, or apple dice, or green peas and pecans in mayonnaise cream dressing. Surmount each with a small ball of cream cheese, and serve on lettuce.

Cabbage Salad

Shave fine 2 cups cabbage, soak it in ice-water 2 hours, drain, and add 1 cup cooked celery dice, 2 drops Tabasco or 1 tbsp. tomato catsup, and cover with Cooked Dressing, and sprinkle with minced beets and grated raw carrots.

Cabbage Salad, English Style

Shave cabbage very fine and cover it with ice-water for 2 hours, drain and dry, and when very cold mix 3 cups of it with 1 tbsp. horseradish or fresh tarragon, 1 of shredded green pepper, and 2 tbsps. each of raw grated carrot, minced beets, and capers. Add 1 tbsp. minced onion held under the cold-water faucet in a cloth, then squeezed dry. Pour French Cream dressing over the salad, toss lightly, and serve.

Cauliflower Salad with Curry

Cook cauliflower in milk and water, drain, dust with salt, and cool. Serve covered with a French dressing mixed with 1 teasp. curry powder, $\frac{1}{2}$ teasp. of French mustard, 2 slices of lemon chopped, 1 teasp. each chives and parsley, and a generous sprinkling of pepper or paprika.

Celery, Apple, and Ham Salad

Mix 1 cup celery cubes with $\frac{1}{2}$ cup of small, thin slices of sour apple, and $\frac{1}{2}$ cup cold boiled ham cut in very thin slices and then in pieces the size of a postage stamp. Mix with Mayonnaise Cream, serve on a bed of lettuce, and garnish with sweet red pepper cut in shreds with the scissors and halves of peeled yellow egg tomatoes, if the latter are in season.

Celery and Artichoke Salad

Cut into strips like matches 2 cups celery, mix with 1 cup artichoke strips—canned artichokes may be used—cover with French dressing or mayonnaise, and garnish with bits of beet or red apple with skin on, and a few grape-fruit carpels.

Celery Salad with Nuts and Pimolas

Mix 2 cups of diced celery with 3 peeled and minced radishes, $\frac{1}{2}$ cup of minced pimolas (olives stuffed with sweet red pepper), and 1 cup of minced nuts. Cover with mayonnaise and garnish with minced boiled beets and grated raw carrot.

Celeriac Salad

Celery hearts or knobs are called celeriac, and they should be chopped in dice and mixed with minced truffles and chervil and French dressing, and garnished with sweet red peppers. Apple dice and Malaga grapes may be added.

Cheese Jelly Salad

Whip $\frac{1}{2}$ cup cream, add $\frac{1}{2}$ cup aspic jelly and $\frac{1}{2}$ cup grated cheese, Parmesan or Stilton, add salt and pepper, and turn into a round, wet mould, and put on ice until very cold and hard. Cut in slices and serve on slices of tomato or artichoke fonds on lettuce, and cover with French dressing with Pimento, omitting the cheese. A cup of minced nuts may be added to mixture.

Cheese and Vegetable Salad

Beat a perfectly fresh cream cheese with cream until soft, then add minced beets, green peas, and chopped olives until the cheese will hold no more. Form into round, flat cakes, and place on ice. When thoroughly chilled place on lettuce, and serve with Mayonnaise Cream on top.

Cherry Salad

Stone large ox-heart cherries, fill with blanched hazelnuts or filberts, add same amount shredded celery, place on ice until very cold, drain, and serve on escarole covered with French dressing, and sprinkled with minced chervil. Serve with game.

Cherry and Pineapple Salad

Stone large white cherries, or use the canned cherries, fill with hazelnuts or pecans, pile them on slices of pineapple arranged on blanched lettuce leaves and pour over them a Mayonnaise Cream dressing.

Chestnut and Fruit Salad

Blanch $\frac{1}{2}$ lb. of chestnuts and boil them with a celery root, bit of bay leaf, and small bit of mace. When tender drain and cool, and cut in slices, add $\frac{1}{2}$ the amount of shredded or diced celery and same of thinly sliced apple, and mix with Mayonnaise Cream or French Cream dressing. Arrange on lettuce, and garnish with slices of red apple with the skin on.

Chicken Salad

Cut well-seasoned cold boiled chicken in cubes. Cover them with a French dressing for an hour, then to 1½ cups chicken add 1 cup of celery dice, or, if celery be out of season, use same amount of fresh green peas cooked and cooled, and crisp cucumber dice. Add part of the mayonnaise, toss with a fork, turn lightly in a bowl lined with lettuce, cover with the remainder, and garnish with any of the following: capers, olives, ripe olives, pickled cucumbers, beets, pimentoes, nasturtium pods, green peas, or grated orange rind and fresh coconut. Capon or turkey may be used for the salad.

Chicken Salad Blanche

Cook young chickens until tender in boiling water, seasoned with a bit of bay leaf and a piece of red pepper; also add a small piece of salt pork. Cool chicken in the liquid, cut in small pieces using the white meat only. Add to 2 cups of the chicken 2 cups of the following materials combined: celery, shredded almonds, cooked and diced egg white, slices of blanched Brazil nuts and mix, and cover with Mayonnaise Cream dressing.

Chicken Salad Ravigote

Sauté $\frac{2}{3}$ cup English walnut meats, broken in bits, until brown, in butter, cool, and add 2 cups diced chicken, marinate in French dressing, and add 1 cup celery. Cover with mayonnaise ravigote, and serve on lettuce.

Chiffonade Salad

Shred in julienne strips lettuce, celery, beets, green and sweet red pepper, add small French beans and peas cooked, minced chives, fresh tarragon, and pepper-grass, and mix with French dressing. Place large slices of tomato on well-bleached lettuce, and cover with the chiffonade.

Cucumber Salad

Peel cucumbers with a fluted cutter, cut nearly through in thin slices, and leave them in ice-water until required; then arrange them in half-circles, and cover with French dressing, and serve, or put them in a glass jar in the dressing, pack the jar in ice, and when nearly frozen serve them surrounded with ice. Or cut the peeled cucumbers in inch lengths and into strips, rejecting the seedy parts, and serve as above. When serving sprinkle with minced chives.

Cucumber Cream Salad

Peel, slice, and boil 3 cucumbers in strained white stock until tender, with a sliced onion, 1 tbsp. meat extract, and 1 of Parmesan cheese. Press through sieve, add $\frac{1}{2}$ oz. or 1 tbsp. granulated gelatine, softened in a little water, to 2 cups of the pulp and liquid, cook and cool, and add 1 cup cream. Line mould or moulds with aspic, garnish with beets and cold cooked eggs, and fill with the cucumber cream. It may be colored a pale green. Serve on lettuce, and pipe mayonnaise around it.

Cucumber Salad in Cucumbers

Remove a strip from top of each small unpeeled cucumber, scoop out, and when filled replace lid with a long-stemmed flower between, flower at one end and stem at the other, with which to lift the lid. Fill with lobster or fish or oysters mixed with celery and mayonnaise, or fill them with any of the following: Shredded lettuce, minced onion, celery, some of the cucumber and French dressing; or Spanish onion and tomato chopped, minced parsley, and French dressing, and cover with unpeeled grated radishes and horseradish; or minced cucumber, watercress, celery, chives, capers, parsley, and French dressing.

Cucumber Salad in Green Peppers

Peel and chop 2 cucumbers, add a little salt, and drain. Add $\frac{1}{4}$ teasp. minced onion or the juice, $\frac{1}{2}$ cup minced celery, and $\frac{1}{2}$ cup broken pecans. Mix with Cooked Dressing, or with mayonnaise, fill pepper shells, put a spoonful of dressing on top, and serve on lettuce.

Cucumber Jelly Salad

Peel and cut in slices 3 cucumbers, add 1 slice onion, 1 tbsp. each minced green pepper, nasturtium pods, and tarragon vinegar, cover with 2 cups cold water, and simmer until tender, add $\frac{1}{2}$ oz. gelatine softened in little water, color leaf green, add salt, pepper, and cayenne, and strain through double cheese-cloth in a ring mould. Serve on lettuce with mayonnaise salad of any kind in centre, garnish with fresh slices of cucumber and bits of sweet red pepper. Tomato in French dressing is also good to put in centre.

Crab Meat Salad

Remove meat from freshly boiled crabs, flake with a fork, and serve in any of the following methods:

Add to crab meat shaved cabbage and chilli sauce, French dressing or mayonnaise, and serve in green peppers.

Add cucumbers and tomatoes and mayonnaise, and serve in tomato cups.

Add caviar, lemon juice, minced pimentos, and mix with a Mayonnaise Ravigote Dressing, serve in lettuce hearts, and garnish with ripe olives and green pepper strips. Canned crab meat may be used if necessary.

Egg Salad

Mash yolks of 6 hard-boiled eggs with 2 tbsps. minced chicken, veal, lamb, or tongue, 1 tbsp. melted butter, 2 tbsps. cream, $\frac{1}{4}$ teasp. salt, same of French mustard, and dash cayenne. Form into small balls with butter paddles, pile in centre of a bed of blanched lettuce, surround with the whites cut in rings, pour over French dressing, and garnish with nasturtium blossoms or pimentoes.

Egg Daisy Salad

Arrange artichoke fonds on shredded lettuce, cover them with Mayonnaise Tomato, and then with grated egg yolks, arrange the whites cut in eighths lengthwise around these to represent a daisy petal, and serve one to each person.

Egg Lily Salad

Cut cold cooked eggs in lengthwise strips to the middle, remove yolks, and mash them with mayonnaise with sardines, form this into balls, and fill the white cups. Make tiny balls of the remainder, place all on lettuce, and garnish with pimento strips; or mix yolks with French dressing, put them in the whites, dust with grated cheese, and put each egg in a spoonful of mayonnaise on leaves of lettuce.

Eggs and Tomato Salad

Remove yolks from 6 halves of eggs, fill with shrimps or lobster and Mayonnaise Cucumber, lay each egg on a slice of tomato sprinkled with minced pimento, green pepper, shallot, or onion, dust with the grated yolk mixed with a very little grated cheese.

Egg-Plant Salad

Peel, slice, salt, and press egg-plant an hour or more. Drain and cook in boiling water with salt and vinegar until tender but not soft. Drain and cut in sticks, and soak in ice-water. Parboil celery sticks the same size, and plunge them in the ice-water. When cold and crisp drain and arrange on leaves of lettuce in a log-cabin square, fill centres with mayonnaise, place a spiral or cone of fresh young carrot in centre, dust all with minced chervil and tarragon or chives, and serve. A spiral cutter may be bought to use for any vegetable.

Endive Salad

This is the white, French endive which is imported. It should be pulled apart, washed, dried, wrapped in a damp cloth and thoroughly chilled before using. Serve with any of the French dressings and garnish with pimentoes, truffles, pickled walnuts, or grape-fruit carpels.

Grape Salad

Skin and seed 1 lb. of Malaga or Tokay grapes, fill them with blanched almonds or pecans, place on ice until very cold, drain, and cover them with Mayonnaise Cream, and garnish with blood-orange carpels, and serve with game.

Grape-Fruit and Peach Salad

Mix grape-fruit carpels, fresh peaches cut in slices, and a few shredded almonds with a French dressing, arrange them on blanched leaves of lettuce, pour over a French dressing with Cream, and dust with finely minced water-cress. Or omit the water-cress and use French dressing with Nuts.

Grape-Fruit and Pineapple Salad

Cut pineapple in slices, or use best quality of canned fruit. Chill and drain. Cover with mayonnaise cream or French Cream dressing, lay grapefruit sections across, garnish with bits of blood orange and Malaga or Tokay grapes peeled and seeded.

Julienne Salad

Shred in long, match-like strips the white meat of cooked chicken, a little tongue if at hand, celery, artichoke fonds, and truffles. Serve on lettuce and cover with Mayonnaise Cardinal. Or omit the meat and truffles, add carrots and apples, and serve with French dressing with Chilli Sauce.

Lemon Jelly and Fruit Salad

Make a lemon jelly after the following recipe: Soak half a package of gelatine in 1 cup cold water for an hour, then add $\frac{1}{2}$ cup lemon juice and 2 cups boiling water. Turn into a bowl, and when jelly is set, with a warm spoon scoop out the jelly, leaving a shell an inch thick. Fill this with a mixture of oranges, tart apples, and celery, which have stood in a French dressing for a few moments. Cover with liquid jelly, and when stiffened and ready to serve turn out on leaves of lettuce in a shallow salad bowl. Garnish with mayonnaise dressing.

Lettuce, Romaine, Endive, or Escarole Salad

Pull the leaves apart, wash in ice-water, drain, and shake dry, and serve covered with any of the French dressings, and garnish with any of the following: minced chives, sorrel, chervil, tomato, nuts, minced pepper grass, Parmesan, strips of sweet red pepper or Chilli Sauce.

Lettuce Hearts, Hotel Martinique

Remove all outside leaves from the solid white hearts of 6 small heads of lettuce, pull the leaves apart slightly, stand on stem end, and sprinkle with shredded celery and minced pecans, and pour over any of the French dressings. Garnish with skinned and seeded hot-house grapes cut in two.

Lobster Salad

Marinate rather large pieces of lobster in French dressing with a few drops of sherry an hour, drain, add 2 cups diced celery, and mix with mayonnaise; or flake lobster rather small, put it in a mould lined with chicken or beef aspic, and serve turned out on lettuce covered with mayonnaise. Use two-thirds lobster to one-third celery.

Macedoine Salad

Mix with French dressing 3 cups of the following mixture of vegetables: Cold boiled potato cubes, string beans in inch lengths, green peas, and carrots, celery, and beets all cut in dice. Serve in a ring of aspic jelly. Or add truffles to the mixture, omit the French dressing, and mix with Mayonnaise Jelly. Fill this into scooped-out tomatoes and place on ice for several hours. When ready to serve, cut in halves or quarters and place on lettuce.

Manhattan Salad

Serve on lettuce 1 cup each chicken, celery, and apple, marinated an hour in lemon juice, and cover with mayonnaise, garnish with hard-boiled eggs, walnut meats, and orange or grapefruit sections.

Melon Salad, Cantaloupe or Watermelon

Cut the cantaloupe in cubes and dust them lightly with salt, paprika, and a suspicion of cinnamon. Fill a glass jar and pack in ice and salt for 2 hours. Add salt and a very little dissolved gelatine to $\frac{1}{2}$ cup whipped cream. Put a spoonful of the melon on a lettuce leaf, cover with a spoonful of the cream, then pipe a row of Mayonnaise Cream, colored pink, around edge, and garnish with carpels of blood orange.

WATERMELON. — Cut melon into balls with potato-ball cutter, dust with salt, and put on ice until very cold. Mix them with grape-fruit or orange carpels and seeded Malaga grapes, and serve on lettuce covered with Cream Mayonnaiase or French dressing.

Mixed Fruit Salad

Mix equal portions of shredded pineapple, Malaga grapes, seeded and skinned, pecans, orange and grapefruit carpels, and drain and chill, and serve on lettuce covered with Mayonnaise Cream dressing. Garnish with some of the grapes and Maraschino cherries. Or cut in small slices or cubes, 1 banana, 2 large plums, 1 orange, 1 apple, 1 pear, and 1 or 2 peaches. Cover with mayonnaise and dust with minced nuts.

Onion Salad, California Style

Arrange in a salad bowl a layer of lettuce, over this a layer of sliced sour oranges, then a light layer of Bermuda onions cut in dice. The onions should be soaked for 2 hours in ice-water, in which 1 tbsp. each of salt and sugar have been dissolved, and then squeezed until dry in cheesecloth. Garnish with carpels of grapefruit, with a border of sweet red pepper dice. Serve a dish of Mayonnaise Cream dressing, reposing in another filled with cracked ice, with this salad. If the dressing and salad are mixed it will become watery on account of the juicy oranges.

Orange or Tangerine Salad, to Serve with Duck

Cover orange quarters with French dressing made with tarragon vinegar, using no pepper, and pour over a little port wine slightly sweetened; serve cold.

Peach, Pear, or Plum Salad

Stone peaches or plums, or core pears, fill with cream cheese mixed with cream and shredded almonds. Or use canned fruit on lettuce, round side down, fill with Cream Mayonnaise, and garnish with red pepper. Or use large, ripe fruit, scald and peel, cool and remove stones, and fill with blanched almonds or stick full of shredded almonds, cover with French dressing made with lemon, and then with whipped cream or with Cream Mayonnaise.

Pear Salad, Stuffed

Peel large, ripe pears, or use well-drained canned pears, cut in halves and remove cores. Cook them in water and lemon juice and red coloring just long enough to color them a light red and to be tender. Drain and cool, stuff cores with a mayonnaise of mixed fruits and nuts, and serve with a Cream Mayonnaise or French dressing. Or serve the fresh pears whole on a leaf of lettuce, the blossom end down, pouring cream seasoned with lemon juice, salt, and paprika over them. The pears should be cut nearly through in narrow lengthwise slices, so they may be taken easily with a fork.

Pear Salad, Waldorf Style

Peel pears and cover them with ice-water and lemon juice an hour, drain, and dry. Serve on Boston lettuce, and pour over French dressing, to which add pimento purée and Oscar sauce, or Chilli Sauce pressed through a sieve, mixed with a small amount of Mayonnaise Cream dressing.

Pineapple and Celery Salad

Slice pineapple, sprinkle with juice of $\frac{1}{2}$ lemon, dust with salt and cayenne, cover with celery, diced fine and mixed with Mayonnaise Raspberry, and garnish with any fresh fruit in season. Serve on lettuce, or shred the pineapple, mix with celery, and serve in the pineapple shell. The shell may be cut open on one side, leaving the green ends on, sticking a Maraschino cherry upon the point of each. The shell should be laid on a platter and the filling may be mixed with Mayonnaise Cream.

Potato Salad

Cut new boiled potatoes boiled in their jackets in salted water in very thin, small slices. To 3 cups of potato add alternately in layers 3 hard-boiled eggs cut in quarters and then in slices. Marinate in French dressing made with equal amounts of oil and vinegar, and 1 tbsp. of minced Bermuda onion, or add same amount of minced chives and 1 of pimento purée. A little diced, cold boiled ham or cooked bacon may be added with the eggs if at hand, or a dill pickle cut in cubes. Cover with mayonnaise, or with Cooked Dressing, and garnish with pimento in fancy shapes, thin slices of gherkin, and plenty of capers.

Potato Salad, German Style

Boil new potatoes, peel them, and slice while warm, sprinkle with 2 tbsps. each finely minced parsley and onion, and pour over them the following dressing. Cook 2 tbsps. bacon or ham fat, 1 of butter, and $\frac{1}{4}$ cup weak vinegar, add salt, pepper, and a very little German mustard. When cold add sliced cucumbers and diced bacon or ham.

Potato Salad in Jelly

Cut cold boiled potatoes into even dice, holding them together in the hands, like balls. Make a lemon jelly without sugar but seasoned with salt, cayenne, and onion juice. Turn a little of the jelly into small cups and when nearly set lay in the potato balls. Add the remainder of the jelly and place on ice. Serve each one on a bed of lettuce, and put a spoonful of mayonnaise on each.

Prune Salad

Mix French prunes, steamed, stoned, and cut in pieces, with shredded nuts, pecans, walnuts, or almonds. Serve on lettuce with a Cream Mayonnaise, in which a little minced celery and pimento are mixed.

Salmon Salad Moulds

Mix 2 cups cold boiled salmon, flaked, with 1 tbsp. lemon juice, 1 teasp. minced parsley, 2 drops Tabasco and Cooked Dressing, to which add while hot 1 tbsp. granulated gelatine softened in a little water. Turn into oiled moulds. When cold turn out on lettuce, and serve with cucumbers in mayonnaise.

Scallop and Shrimp Salad, Russian Style

Soak 1 pt. scallops and 1 cup peeled shrimps in salted ice-water an hour or more, drain, and boil scallops, all cut the same size, in salted boiling water 5 or 8 minutes, or until tender. If boiled too long they will become hard and tough. Add shrimps, drained. Mix these with same amount of celery dice, and cover with mayonnaise cardinal or Mayonnaise Piquante.

Shad Roe Salad

Boil 1 pair roes $\frac{1}{2}$ hour in salted acidulated water, plunge into ice-water, drain, skin, and cut in thin slices with a silver knife, add French or mayonnaise dressing. Serve on lettuce garnished with 1 cucumber cut in cubes and 1 teasp. minced chives.

Shrimp Salad

Soak 1 qt. shrimps in ice-water an hour or more, drain, and marinate in French dressing, place on lettuce, cover with Mayonnaise Piquante, and garnish with asparagus tips, capers, chives, pimolas, and gherkins cut in fancy shapes.

Shrimp Jelly Salad

Make an unsweetened lemon jelly, and mould with shrimps that have been soaked in French dressing 2 hours. Serve with mayonnaise.

Spinach Salad Balls

Add 1½ cups minced boiled spinach to a small cream cheese mashed with 2 yolks of hard-cooked eggs, seasoned with salt and paprika, and softened with oil or cream. Form into balls, serve on lettuce with Cooked Dressing poured over.

Sweetbread Salad

Blanch 1 lb. sweetbreads, trim, and cut in small pieces. Add 2 cucumbers diced, mix with Mayonnaise Cream, place on lettuce, and garnish with minced truffles, or fill seeded and skinned Malaga grapes with a slice of truffle and use as a garnish. To blanch sweetbreads soak them in cold water 1 hour, changing water twice, drain and cover with warm water, add $\frac{1}{2}$ teasp. salt, 1 tbsp. lemon juice, 2 cloves, 2 pepper-corns, sprig parsley, and $\frac{1}{2}$ bay leaf. Simmer gently 20 minutes, drain and cover with cold water, drain again, remove skin, pipes, and fibres, and place on ice for an hour or more.

Sweetbread Salad, St. Regis Style

Add to sweetbreads same amount of shredded celery, and 3 tbsps. English walnut meats blanched and broken in bits, $\frac{1}{2}$ cup Malaga grapes peeled and seeded, and Mayonnaise Cream flavored with tarragon vinegar and lemon juice and a suspicion of sugar. Garnish with white celery tips and pimolas cut in thin slices.

Tomato Baskets, a Salad

Peel uniform tomatoes and cut them with a strip across top to form baskets. Scoop out centres, dust them inside with salt, and let them stand on ice until very cold. Fill them with fresh crab meat mixed with mayonnaise dressing and Chilli Sauce. Use 1 tbsp. Chilli Sauce for each tomato. Serve very cold.

Tomato Creams, Salad

Mix 1 cup tomato pulp with 1 cup clear stock, and cook until reduced one-third. Season with salt, paprika, juice of 1 lemon, and add $\frac{1}{4}$ oz. of gelatine softened in water. When cool add $\frac{1}{4}$ cup whipped cream. Fill tiny moulds lined with aspic and garnished with truffles and cucumbers and pimentos. When cold turn out on lettuce on a spoonful of mayonnaise. Butterfly moulds are very pretty for this purpose.

Tomatoes with Cheese Creams

Whip $\frac{1}{2}$ cup cream, add $\frac{1}{2}$ cup aspic jelly, add $\frac{1}{2}$ cup grated cheese—Parmesan or cream cheese—season with salt and paprika, and turn into tiny thimble-shaped moulds. Serve on tomato halves and cover with French dressing.

Tomato and Pineapple Salad

Select very small, firm tomatoes, peel, and cut them in thick slices. Put 2 together with minced cress in French dressing. Marinate in French dressing, and serve each sandwich on a slice of pineapple on lettuce, and garnish with mayonnaise.

Tomatoes Stuffed with Salads

Scald quickly 6 tomatoes of uniform size, skin them and place on ice for 2 hours, cut out the stem ends, scoop out the inside, dust with pepper, salt, and cayenne or paprika, invert on a sieve and place on ice for an hour. When ready to serve fill with any of the following salads: cabbage, celery, chicken, cucumbers, halibut, scallops, shrimps, sweetbreads, and cucumbers or water-cress. Or with celery and apples and pineapple or grape-fruit. They are also delicious stuffed with Whipped Cream dressing.

Tomato Salad Frozen

Heat 1 can tomatoes with $\frac{1}{4}$ teasp. each paprika, cloves, and sugar, $\frac{1}{2}$ teasp. salt, and 1 teasp. lemon juice, strain into a mould, pack in ice and salt, and when frozen turn out on lettuce and serve with mayonnaise. A very little gelatine may be added to the boiling tomatoes in warm weather.

Tomato Jelly Salad

Boil 15 minutes $\frac{1}{2}$ can tomatoes, 2 cloves, $\frac{1}{2}$ bay leaf, $\frac{1}{2}$ teasp. each salt and paprika, add 1 tbsp. gelatine dissolved in $\frac{1}{2}$ cup water, take from fire, strain into a border mould, turn out on lettuce, and fill centre with celery mayonnaise. Or make a ring mould of unsweetened lemon jelly in which mould tiny balls of cream cheese. Fill centre with tomato and celery mixed with mayonnaise.

Tomatoes in Tomato Jelly

Fill very small tomatoes with any salad, replace tops, brushing edges with egg white. Put a little tomato jelly in cups, when set drop in the stuffed tomatoes, fill with the jelly, and when firm dip cups in hot water a second, turn out on a bed of water-cress seasoned with French dressing.

Turnips Stuffed with Salad

Peel turnips with a fluted knife, or one with a corrugated centre, scoop in cup shapes, boil in hot water without salt; when nearly tender, drain and dust with salt. Chill and fill with any of the salad mixtures. Cooked Dressing on red cabbage shaved fine and then chopped is a pretty combination, which also is delicious with the turnips. Or use diced celery and Mayonnaise Cucumber.

Vegetable Salad Ravigote

Mix shredded lettuce with cooked ham or tongue dice, potato cubes, cucumber slices, radish balls, and cucumber pickles minced, with Mayonnaise Ravigote.

Violet Salad

Mince 2 tbsps. celery hearts and add 1 teasp. parsley or chervil and 1 of minced chives, 2 doz. fresh violet petals, 1 tbsp. white or red wine, and French dressing. Place white endive or chicory in glass salad dish, pour the salad over this, and garnish with fresh violets.

Waldorf Salad in Apple Cups

Cut fine 2 cups celery, add 1 doz. blanched English walnut meats broken in small pieces, grated rind of 1 blood orange, 1 cup tart apple dice marinated in lemon juice, and Mayonnaise Jelly colored pale green. Select fine red apples of uniform size, cut a piece from the top, scoop out inside, place in ice-water with lemon juice until required, drain, wipe dry, and fill with the salad. Put a spoonful of the mayonnaise on top, dust with minced pistachio nuts, surmount with a large Maraschino cherry, and serve on white lettuce leaves.

Yellow Egg Tomato Salad

Scald, peel, and put on ice 1 qt. small yellow egg tomatoes. Serve on green lettuce, cover with mayonnaise, and garnish with cucumbers and shredded sweet red pepper.

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