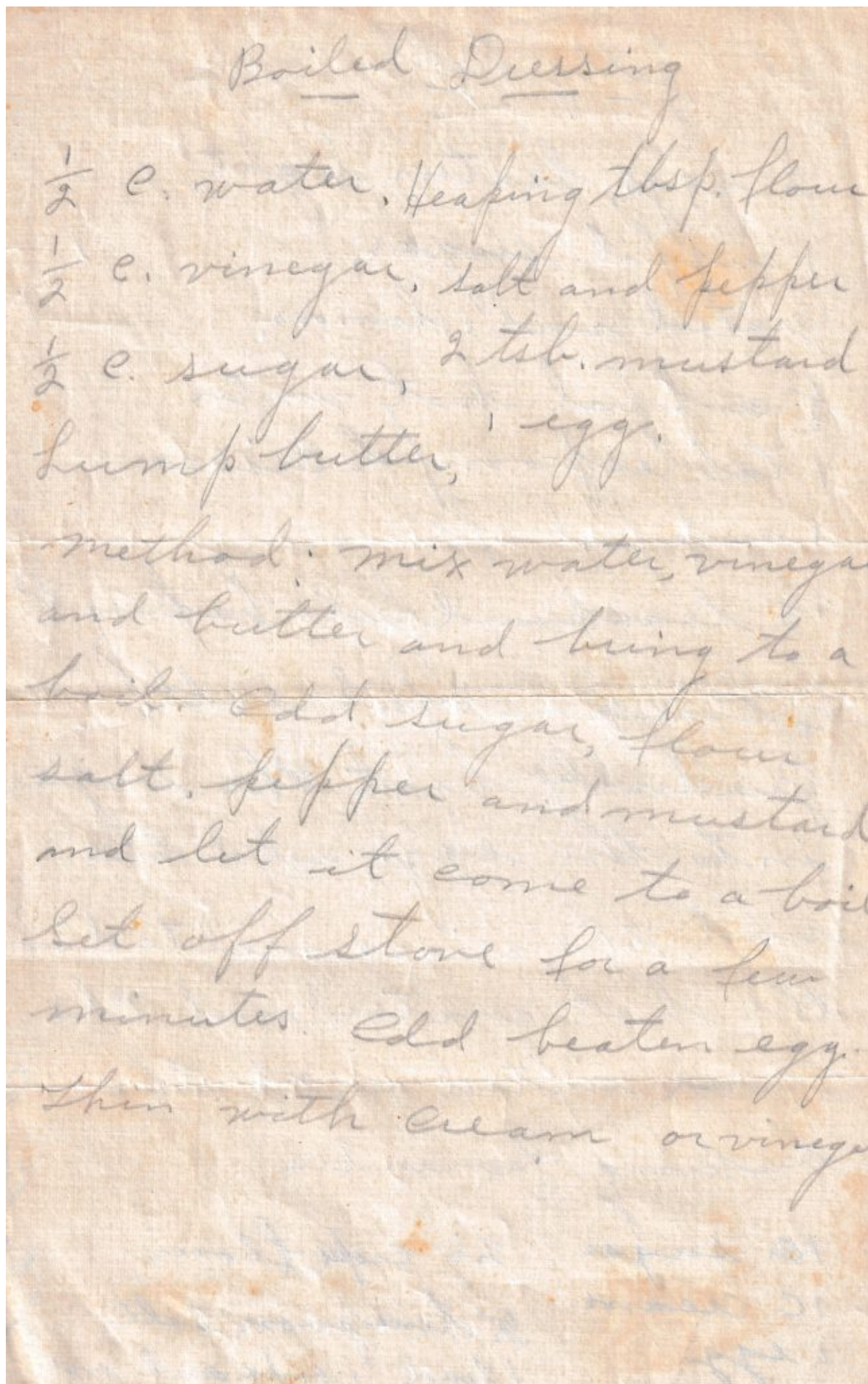


Boiled Dressing

This handwritten Boiled Dressing recipe makes a sweet and tangy cooked dressing with vinegar, sugar, mustard, butter and egg. Boiled or cooked dressings were a common homemade alternative to mayonnaise especially for salads such as potato, cabbage and other cold vegetable salads. This version is cooked on the stove, then thinned with either cream or vinegar to get the consistency just right.



1/2 c. water, heaping tbsp. flour

1/2 c. vinegar, salt and pepper

1/2 c. sugar, 2 tbsp. mustard

Lump butter, 1 egg.

Method: Mix water, vinegar and butter and bring to a boil. Add sugar, flour, salt, pepper and mustard and let it come to a boil.

Set off stove for a few minutes. Add beaten egg, thin with cream or vinegar.

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