FAMOUS TESTED RECIPES with

DURKEE'S
FAMOUS DRESSING

— AND how MEN LIKE IT!
Durkee’s Famous Dressing has just enough flavor,—just enough “tang,” to make salads, sandwiches, meats, fish, etc. more delicious and more appetizing. Famous for more than three generations, Durkee’s possesses a delightfully distinctive, spicy flavor that defies description. Not a mayonnaise and vastly different from the usual types of mild salad dressing you have tasted. Men are especially fond of Durkee’s, but the entire family will enjoy its unforgettable, stimulating flavor. Try it in some of these suggested recipes.

Here’s a tip! Try mixing Durkee’s with equal parts of any brand of Mayonnaise or Salad Dressing. Add the taste-thrill that only Durkee’s can impart!

DURKEE FAMOUS FOODS
ELMHURST NEW YORK
CHICAGO ILLINOIS
NORWALK OHIO
BERKELEY CALIFORNIA
DRESSINGS WITH THAT "DIFFERENT" TANG

TARTAR DRESSING . . . 1 cup Prepared Mayonnaise – 2 tablespoons Durkee’s Famous Dressing – 1 tablespoon Chopped Pickle or Capers – 1 tablespoon Minced Parsley or Stuffed Olives.
Blend tartar dressing well and chill. This is required dressing for fried fish, oysters, or scallops, or (for variety) with fish salads.

COLD SAUCE ROBERT . . . 4 tablespoons Durkee’s Famous Dressing – 1 tablespoon Durkee’s Powdered Mustard – 1 small White Onion (chopped fine) – 2 tablespoons Vinegar.
Mix well and serve with cutlets, chops, pork tenderloin, etc.

HORSE-RADISH SAUCE . . . 2 tablespoons Fresh Grated Horseradish – Juice of 1 Orange – 3 tablespoons Durkee’s Famous Dressing.
Mix thoroughly. This is excellent with boiled fish, roast ham, veal chops, and pork chops.

STEWARD’S SAUCE . . . 3 tablespoons Durkee’s Famous Dressing – Juice of 2 Lemons – 1 teaspoon of Finely Chopped Parsley.
Mix well and serve with boiled fish.

THOUSAND ISLAND DRESSING . . . 4 tablespoons Chili Sauce – 2 tablespoons Minced Pickle or Capers or Slices of Stuffed Olives – 1 teaspoon Chopped Chives or Grated Onion – 1 tablespoon Durkee’s Famous Dressing – 1 cup Mayonnaise.
Stir the seasonings carefully into the mayonnaise and chill. Particularly appropriate for serving with green salads.

HUNGARIAN SAUCE . . . 3 tablespoons Durkee’s Famous Dressing – 1 teaspoon Durkee’s Paprika – 1 small Cucumber Pickle (chopped fine) – 1 teaspoon Grated Horseradish.
Mix thoroughly and serve with cold roast veal, cold or hot fresh pork.
DEVILLED EGGS ... 6 shelled Hard-boiled Eggs – 1/8 teaspoon Salt – 3/8 teaspoon Durkee’s Powdered Mustard – 1 tablespoon Vinegar – 1 tablespoon Durkee’s Famous Dressing – 1/4 teaspoon Durkee’s Worcestershire Sauce.

Cut the eggs in halves lengthwise. Remove the yokes and mash with a fork. Add the remaining ingredients to the yokes and blend to a smooth paste. Fill the egg-whites with yoke mixture. Makes 12 egg halves.

STUFFED CELERY ... 1/4 lb. Roquefort Cheese – 1 tablespoon Butter or Durkee’s Margarine – 1 tablespoon Durkee’s Famous Dressing – 8 to 9 stalks celery – Dash of Durkee’s Paprika.

Method: Clean celery stalks. Cream Butter or Durkee’s Margarine, then cheese. Mix until a smooth paste, then add Durkee’s Famous Dressing. Fill celery stalks with this mixture, add dash of paprika and place in refrigerator until ready to serve.

CRABMEAT SPREAD ... 1 6-oz. can of Crabmeat, flaked – 1/2 cup Chopped Celery – 1/4 cup Minced canned pimiento – 1/4 cup Durkee’s Famous Dressing – 1/8 teaspoon Salt – 1/8 teaspoon Durkee’s Paprika.

Mix the crabmeat with the celery, pimiento, Durkee’s Famous Dressing, salt, paprika. Use as spread on toasted or buttered bread, or crisp crackers. Serves 6 to 8.

SARDINE CANAPES ... Place a well-drained sardine on small strips of toast. Cover with a teaspoon of Durkee’s Famous Dressing, sprinkle with grated cheese, garnish with finely chopped parsley if desired.

SAVORY CHEESE CANAPES ... 1/2 cup Grated American Cheese – 6 slices Bread – Salt – Durkee’s Black Pepper – Paprika – 1 tablespoon Durkee’s Famous Dressing.

Heap some cheese on each slice of bread. Sprinkle with salt, pepper, paprika, and with about 1/2 teaspoon of Durkee’s Famous Dressing. Broil until cheese melts. Serves 6.
HAM AND OLIVE SPREAD . . . ¼ lb. Minced Cooked Ham (½ cup) – ½ cup Finely Chopped Stuffed Olives – 2 tablespoons Minced Parsley – 1 tablespoon Durkee’s Worcestershire Sauce – ¼ cup Durkee’s Famous Dressing.

Combine ham and olives, parsley, Durkee’s Worcestershire Sauce, Durkee’s Famous Dressing. Use as spread on buttered bread, toast, or crisp crackers. Serves 6 to 8.

MOCK PATE DE FOIE GRAS SPREAD . . . ¼ lb. Liverwurst – 2 tablespoons Minced Parsley – 1 tablespoon Durkee’s Famous Dressing – 1 teaspoon Minced Onion.

Buy liverwurst in one piece. Remove casing, mash the liverwurst. Add parsley, Durkee’s Famous Dressing and onion and mix well. Use as a spread on toasted or buttered bread or crisp crackers. Serves 6 to 8.

OYSTER COCKTAIL . . . 1 quart Oysters.

Method: Mix well ¾ cup tomato catsup, ¼ cup horseradish, 1 tablespoon Tarragon vinegar, ¼ teaspoon Durkee’s Cayenne Pepper, ¼ teaspoon Durkee’s Celery Salt, 1 tablespoon Durkee’s Famous Dressing. Also for shrimps, scallops, or clams.

CHEESE APPETIZER . . . 1 cup Grated American Cheese – 6 tablespoons Durkee’s Famous Dressing – 1 teaspoon Durkee’s Worcestershire.

Mix American cheese with Durkee’s Famous Dressing to make a paste; add Worcestershire; place between thin slices of rye bread, toast lightly on both sides.

MOCK LOBSTER APPETIZER . . . 3 Hard-Boiled Eggs – 2 tablespoons Durkee’s Famous Dressing – ¼ teaspoon Durkee’s Paprika – Pimientos – Smoked Salmon.

Method: Put boiled eggs through ricer. Add Durkee’s Famous Dressing and paprika. Form mixture into small rolls, covering each roll with thinly sliced smoked salmon. Garnish with strips of pimiento to simulate lobster and serve on lettuce leaves.
DURKEE’S SPECIAL POTATO SALAD . . . 4 large Potatoes – Salt – 1 medium Onion – ½ cup Durkee’s Famous Dressing – Durkee’s Paprika – Durkee’s Celery Seed – ½ cup Mayonnaise or Salad Dressing – 3 Hard Boiled Eggs – 1 small bottle Stuffed Olives.

Boil potatoes with jackets on. Peel and let cool. Then slice or dice, add salt and chopped onion. Blend together Durkee’s Famous Dressing with mayonnaise or salad dressing and mix thoroughly. Add chopped eggs, sliced olives and celery seed. Let stand in refrigerator to chill. Top with a dash of paprika. Serves 6 to 8 persons.

JELLIED FISH SALAD . . . 1 cup Strained Canned Tomatoes – 1 cup Water – 2 teaspoons Sugar – 2 teaspoons Salt – 1½ tablespoons Gelatin – ½ cup Flaked Cooked Fish – 1 cup Shredded Cabbage – 1 cup Peas (Fresh Cooked or Canned) – 1 Chopped Green Pepper – ½ cup Chopped Celery – 5 tablespoons Durkee’s Famous Dressing.

Combine tomatoes, water, sugar, salt and Durkee’s Famous Dressing. Bring to boiling point and let simmer for two minutes. Add gelatin dissolved in one-fourth cup cold water (dissolves in about 5 minutes). Remove and chill mixture. Add flaked fish, chopped cabbage, celery, chopped green pepper and peas. Pour into cold, wet molds and chill until set. Serve on lettuce, garnished with Durkee’s Famous Dressing.

TOMATO SALAD SUPREME . . . Method: With sharp knife, cut through skin of 6 ripe tomatoes. Peel skin down in form of petals. Chill. Scoop out centers. Fill with mixture of 1 stalk of celery (diced), ¼ lb. shrimps, ½ cup Durkee’s Famous Dressing. Serve on watercress.


Note: One cup flaked cooked fish or diced cooked meat may be substituted for bacon. Serves 6.

DEVILLED LOBSTER . . . Method: Carefully open and take out meat from boiled 2½ lb. lobster. Mix 1¼ cups soaked bread and 2 beaten eggs, 1 tablespoon Butter or Durkee’s Margarine, ½ cup Durkee’s Famous Dressing, ½ teaspoon Durkee’s Pepper, ¼ tablespoon Durkee’s Mustard, 1 teaspoon salt. Cook five minutes, add chopped lobster meat. Stuff shell with it. Bake 15 minutes at 400 degrees. Garnish with lemon and parsley.

Chop the eggs and combine with the celery, salt, pepper and Durkee’s Famous Dressing. Spread between slices of buttered bread. Makes 8 full-size sandwiches.

CHICKEN LIVER AND SHRIMP SANDWICHES . . . Method: Put ½ cup cooked shrimps, ½ cup cooked chicken livers, ½ Bermuda onion, ½ seeded green pepper through food chopper. Mix well. Season to taste with Durkee’s Famous Dressing. Spread between thin slices of bread.

CLUB SANDWICH . . . slice of Chicken – slice of Ham – Durkee’s Famous Dressing – Lettuce.

Butter two slices of bread. Broil a thin piece of raw ham and place it, while hot, on one of the slices. On the other, place a thin slice of chicken. Dip a lettuce leaf in Durkee’s Famous Dressing; place it between the meats, making a sandwich. Trim and serve immediately.

CORNED BEEF SANDWICHES . . . 1 12-oz. can Corned Beef – Durkee’s Famous Dressing – 16 slices White Bread.

Chill the corned beef thoroughly. Slice thinly into 16 slices about an eighth of an inch thick. Spread each slice of bread with 1½ teaspoons Durkee’s Famous Dressing. Use two slices corned beef to a sandwich. Grill in a sandwich grill until bread is a golden brown. Slice sandwiches diagonally and serve. Makes 8 full-size sandwiches.
TOASTED SARDINE SANDWICHES . . . Method: Cut slices of bread one-fourth inch thick. Rub sardines to a paste. Season with Durkee’s Famous Dressing. Place another slice of bread over sardines and toast. Cut in two and serve hot.

BACON AND TOMATO SANDWICHES . . . 6 strips Crisp Bacon – 6 to 8 slices Tomato – 12 slices Bread – ½ cup Durkee’s Famous Dressing.
Decrust rye or white bread and spread half the slices with butter and half with Durkee’s Famous Dressing. Place tomato on buttered bread, spread with remaining Durkee’s Famous Dressing (about two tablespoons), sprinkle crumbled, crisp, cooked bacon over the top and cover with slices spread with Durkee’s Famous Dressing.

DEVILLED EGG SANDWICHES . . . Method: Put five slices fried or boiled bacon, three hard-boiled eggs, very small onion, through food chopper. Mix with Durkee’s Famous Dressing. Spread on whole wheat or white bread.

FRESH VEGETABLE SANDWICHES . . . Method: Pare 6 small carrots, 1 medium sized cucumber. Add 4 stalks celery, a seeded green pepper, ¼ small cabbage. Put through fine knife vegetable chopper. Mix well, add ¼ cup Durkee’s Famous Dressing. Slice two loaves of bread, spread with vegetable mixture to form 50 sandwiches.
FRIED OYSTERS . . . 2 tablespoons Durkee's Famous Dressing - Juice 1 Lemon - Browned bread crumbs - 1 tablespoon vinegar.

Remove oysters from liquor and dry well in towel. Dip one by one in mixture of Durkee’s Famous Dressing, lemon and vinegar, then into bread crumbs. Again dip them into dressing quickly so that first coating of bread crumbs doesn’t wash off. Dip again into bread crumbs. Fry as you would doughnuts.

DEVILLED CRABS OR LOBSTER . . . 2 cups Crab or Lobster Meat, Minced - 2 teaspoons Minced Parsley - 1 teaspoon Onion, Grated - 4 tablespoons Durkee’s Famous Dressing - 1 cup Buttered Crumbs.

Mix the crab or lobster (canned fish—especially Japanese crab—is good) with the seasonings. Place in six crab shells or ramekins. Moisten with additional butter, melted—or olive oil if preferred. Cover with the crumbs and bake in a moderate oven for ten minutes.

DEVILLED PAN FISH, GRILLED OR BAKED . . . Sprinkle fish with Durkee’s pepper, spread with Durkee’s Famous Dressing, and dip in fine white corn meal. Brown in greased pan over moderate flame to give time for sufficient cooking.
MEAT CAKES OR HAMBURGER . . . 2 cups Hamburger Steak – ½ teaspoon Durkee’s Black Pepper – 1 tablespoon Minced Onion – 1 Egg, Slightly Beaten – 5 tablespoons Durkee’s Famous Dressing.

Add egg and seasonings with three tablespoons of the Durkee’s Famous Dressing to raw chopped meat. Form into about eight balls and flatten with fork. Add remaining two tablespoons of Durkee’s Famous Dressing to the meat balls, and pan broil in a preheated pan, browning on both sides over moderate heat. Time: four to five minutes for rare, about seven minutes for medium, and ten minutes for well done.

STEAK DELUXE . . . Broil steak, then cover with the following sauce: ¼ cup Butter or Durkee’s Margarine – ⅛ teaspoon Durkee’s Paprika – 2 tablespoons Durkee’s Famous Dressing – 1 tablespoon Durkee’s Worcestershire Sauce.

Place Butter or Durkee’s Margarine in bowl and work until creamy. Add Durkee’s Famous Dressing, paprika and Worcestershire Sauce. Delicious on chops and roasts also.

GRILLED MINUTE STEAK . . . Sprinkle both sides of the steak with Durkee’s black pepper (⅛ teaspoon), then spread generously with Durkee’s Famous Dressing. Place in hot skillet, reduce heat one-half to prevent burning, brown on both sides. Add another tablespoon of Durkee’s Famous Dressing to pan if it cooks away before browning. Salt after cooking. Time: 1 to 2 minutes for one-quarter inch steak. Serve with mayonnaise or hashed brown potatoes and stewed tomatoes.

STUFFED LAMB or MUTTON CHOPS . . . 6 double ribbed Chops – ¼ lb. Sausage – 12 tablespoons Durkee’s Famous Dressing – 2 tablespoons fat – 1 cup hot water.

Remove bones, split chops through three-fourths of width and stuff with the sausage. Roll chops and skewer or tie. Spread each chop on both sides with Durkee’s Famous Dressing, using about a tablespoon to a side. Roast in a moderate oven (375 degrees) for 25 to 35 minutes, basting every five minutes with the fat melted in hot water.
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