New Recipes for Durkee's Delicious Dishes

DURKEE'S Salad Dressing

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EGG TIMBALE WITH MUSHROOMS
To the well beaten yolks of five eggs add 1 cup of milk, ¾ cup Durkee’s Salad Dressing, juice of 1 onion, and a little chopped parsley. Pour into greased mold and bake as a custard for 45 minutes at 325°F. Meanwhile, clean and cook ½ pound mushrooms in 1 cupful water until tender. Brown 1 tablespoon flour in 1 tablespoon butter, add the water from the mushrooms, cook slowly for three minutes, stirring constantly; lastly add mushrooms. Serve in the timbale and garnish with parsley.

STUFFED GREEN PEPPER SALAD
Wash and cut tops off 3 green peppers. Remove and discard seeds. Boil peppers 5 minutes; then chill. Mix ¾ pound cream cheese, 3 tablespoons minced meat (any “left-over”), and 3 tablespoons Durkee’s Salad Dressing. Add paprika to suit taste. Pack peppers solidly with mixture and set in ice-box two hours. Slice and serve on shredded lettuce with Durkee’s Salad Dressing.

TONGUE SALAD
Mix 1 cup cold boiled tongue, cut in cubes; 1 cup cold boiled potatoes, cut in cubes; 2 tablespoons chopped green pepper; 1 tablespoon pimiento, cut into small pieces; and ½ cup Durkee’s Salad Dressing. Chill thoroughly in ice-box. Serve on lettuce leaves.
CHEESE CROQUETTES

Melt 2 tablespoons shortening and add 6 tablespoons flour. Gradually add ¾ cup hot milk, stirring the sauce constantly. Cook until thick; add ½ cup grated American cheese, 2 eggs (beaten), and ¼ cup Durkee's Salad Dressing. Remove from fire; add 1 cup bread crumbs, and pour on platter to cool. When cold, mold in croquette shapes. Dip in crumbs, egg, and again in crumbs. Fry golden brown in deep hot fat, and serve with cream sauce.

CHICKEN MOUSSE

Add beaten yolks of 3 eggs to 1 cup stock (or scalded milk), 1 teaspoon salt, and ½ teaspoon Durkee's Challenge Sauce. Cook 6 to 8 minutes, stirring constantly. Add 1½ cups minced chicken, ½ cup Durkee's Salad Dressing, and 1 envelope gelatine, dissolved in ¼ cup cold water. Cool. When cold, add 1 cup whipped cream. Pour in greased mold and set in ice-box two hours. Garnish with 8 stuffed olives and lettuce.

MOCK LOBSTER APPETIZER

Boil 3 eggs until hard. When cold remove shells and put through ricer. Add 2 tablespoons Durkee's Salad Dressing and ¼ teaspoon paprika. Form mixture into small rolls, covering each with thinly sliced smoked salmon. Garnish with strips of pimiento to simulate lobster, and serve on lettuce leaves.
DEVILLED EGG IN ASPIC
Cut three hard cooked eggs in halves. Remove yolks and mix with 2 tablespoons Durkee's Salad Dressing and ¼ tablespoon mustard. Replace yolks. Add 1 package gelatine dissolved in 2 tablespoons cold water to 2 cups hot soup stock. When cold pour a little of aspic into wet molds, carefully set the half egg in this—add a little more aspic. When stiff add sliced olives and egg. Fill with aspic. Place in ice box to stiffen. Unmold and serve on lettuce with Durkee's Salad Dressing.

CABBAGE SALAD
Combine 3 cupfuls finely shredded cabbage, 2 green peppers seeded and chopped, 1½ cupfuls of pared, diced cucumbers. Sauté 12 slices bacon until crisp, draining off the fat, and cut into dice; add to the cabbage mixture together with 6 tablespoonfuls of Durkee's Salad Dressing. Arrange in bowl of lettuce and garnish with ¼ cupful of raisins. One cupful of canned tuna fish, or salmon, or freshly cooked cod, halibut or haddock, or diced cooked meat may be substituted for bacon. Serves six generously.

CELERY APPETIZER
Wash and chill selected stalks of celery. Make a filling of 1 cream cheese thoroughly mixed with 2 tablespoonfuls of Durkee's Salad Dressing, adding paprika as desired to suit taste. Fill the celery stalks with the mixture and place in ice-box until just before serving. Serve on individual plates with one or two saltines (or similar crackers), toasted. Delicious with fish or as part of a light luncheon or tea.
EGGS DURKEE
Prepare 6 slices toast, covering each with 1 slice of tongue. On the tongue spread finely chopped, cooked spinach (about 2 pounds spinach will make enough). Make a sauce by melting 1 tablespoon butter and adding 2 tablespoons flour. Gradually add ½ cup sour cream and ½ cup Durkee's Salad Dressing, stirring constantly. Cook five minutes and add paprika to taste. Poach 6 eggs, place individually on the toast and serve with the sauce.

DEVILLED LOBSTER
Carefully open and take out meat from 2½-pound lobster, boiled. Mix 1½ cups soaked bread, 2 eggs (beaten), 1 tablespoon butter (or substitute), ½ cup Durkee's Salad Dressing, 1 teaspoon salt, ½ teaspoon pepper, 1 teaspoon prepared mustard, and 1 tablespoon chopped parsley. Cook five minutes, add the chopped lobster meat, and stuff the lobster shell with it. Bake fifteen minutes at 400°F. Garnish with parsley and lemon.

JELLIED FISH SALAD
Combine 1 cup strained, canned tomatoes, 1 cup water, 2 teaspoons sugar, 2 teaspoons salt and 5 tablespoons Durkee's Salad Dressing. Bring to boiling point and let simmer two minutes. Then add ¼ tablespoons gelatine soaked in one-fourth cup of cold water for five minutes until thoroughly dissolved. Remove and chill. Then add ½ cup flaked, cooked fish, 1 cup shredded cabbage, 1 cup canned or fresh cooked peas, 1 green pepper seeded and chopped, ½ cup chopped celery. Pour into cold, wet molds, and chill until set. Serve on lettuce garnished with Durkee's Salad Dressing.
**PIÑAapple SALAD**

Wash 1 medium sized pineapple and cut in half, carefully keeping leaves intact. Scoop out the pulp and cut into cubes. Cut up one grapefruit, 2 apples and 1 stalk celery, add the pineapple cubes and 1 tablespoon chopped pimiento and mix all together with 1 cup *Durkee's Salad Dressing* and 2 tablespoons sugar. Fill the pineapple shell and serve on bed of lettuce.

**CUCUMBER BOAT SALAD**

Wash 3 cucumbers, peel and cut in halves (lengthwise). Carefully remove inside of cucumbers and cut in thin slices. Take 1 cup chopped salmon and refill the cucumber shell with pieces of cucumber and salmon. Garnish with capers and add *Durkee's Salad Dressing*. Chill and serve on water-cress.

**TOMATO SALAD SUPREME**

Wash 6 tomatoes. With sharp knife, score through the skin and peel it down in the form of petals. Chill and scoop out centers, filling with a mixture of 1 stalk celery (diced), ¾ pound shrimps, and ½ cup *Durkee's Salad Dressing*. Serve individually on water-cress.
FRESH VEGETABLE SANDWICHES

Pare 6 small carrots and 1 medium sized cucumber. Add 4 stalks celery, 1 seeded green pepper, ¼ small sized cabbage. Put all the vegetables through the fine knife of a food grinder. Combine well and add ¼ cupful of Durkee's Salad Dressing. Slice two loaves of bread and butter thin slices; spread with the vegetable mixture and form into sandwiches. Makes from 50 to 60 sandwiches.

TOMATO GELATINE SALAD

Soak 4 tablespoons gelatine, in ¼ cup cold water for five minutes. Meanwhile, to 1 can tomato soup, add 2 cups boiling water, 2 tablespoons sugar, ¼ cup vinegar, and the juice of ¼ onion. Strain and add the dissolved gelatine. Pour into moistened molds and set in ice-box to jell. Turn out on bed of shredded lettuce and serve with Durkee's Salad Dressing.

VEGETABLE SALAD

Wash and peel 6 tomatoes. Chill on ice and scoop out centers. Chop tomato pulp and mix with ¾ cup chopped celery, 2 tablespoons chopped green pepper, and ¾ cup Durkee's Salad Dressing. Fill tomato with this mixture and serve on lettuce leaves.
**Cookery Terms Defined**

- ASPIC—a savory jelly for cold dishes, usually containing meat.
- AU GRATIN—originally same as “scalloped”; now commonly understood to mean baked with a cheese sauce.
- AU JUS—with the natural meat juices or “drippings.”
- BAKING—cooking in hot oven.
- BASTE—to moisten while cooking, with fat or other liquid—usually the juices of a roast.
- BOILING—cooking in boiling water or other liquid.
- BRAISING—a combination of sautéing and stewing, also known as “fricasseeing.”
- BROCHETTE—a small skewer on which small pieces of meat, such as chicken livers, are cooked.
- BROILING—cooking directly over flame or glowing coals.
- CANAPE—small pieces of bread or toast covered with something savory such as fish paste, caviar, etc.
- CARAMEL—sugar boiled until dark brown, used mainly for coloring.
- CASSEROLE—an earthenware cooking dish with tight-fitting cover.
- CONSOMME—thin, clear soup made by long cooking of meat until all its flavor and nutrition have been extracted.
- EMINCE—finely chopped or minced.
- FILET—originally the tenderloin, as of beef or pork; now applied also to the boned sides of a chicken or fish.
- FRICASSEEING—similar to “braising.”
- FRYING—cooking in hot fat enough to cover the food completely. Sometimes called “deep fat frying.”
- GRILLING—same as BROILING.
- MARINATE—to steep in brine, pickle, or French dressing in order to bring out the flavor.
- PAN-BROILING—cooking quickly on hot griddle or frying pan, without fat.
- PUREE—thick, smooth soup whose ingredients have been passed through a sieve.
- ROASTING—cooking meat in hot oven.
- SAUTÉING—cooking in a small quantity of hot fat. Commonly miscalled “frying.”
- SCALLOP—to bake in a dish with bread crumbs and sauce. See also AU GRATIN.
- SEAR—to seal the surface of meat quickly with intense heat in order to keep in the juices.
- STEAMING—cooking over boiling water or in steam.
- STEWING—long, slow cooking in a small amount of water below the boiling point.
- STOCK—broth made by long boiling of meat, containing much of the flavor and nutritious portions; used as foundation for soups, sauces, etc.
- TIMBALE—a pie made in a deep mold.

**Measurements Used in Cookery**

Note that all measurements in modern recipes refer to standard measuring spoons and cups—not to ordinary kitchen utensils which vary in size. Unless otherwise stated, measurements mean "level full" (evened off with knife edge) and not "heaping full.”

| 4 saltspoonfuls | = | 1 teaspoonful |
| 3 teaspoonfuls | = | 1 tablespoonful |
| 4 tablespoonfuls | = | ⅛ cupful |
| 2 cupfuls | = | 1 pint |
| 4 cupfuls | = | 1 quart |

Specified quantities of flour mean after sifting—not shaken down and not as it comes from package.
Famous for Sixty Years -
the most useful
salad dressing

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