How to get full enjoyment from TABASCO in your everyday meals. One drop works wonders.
TABASCO is aged like fine wine!

The mellow flavor of Tabasco comes from aging through three summers in oaken casks. Aging tames the “bite” of the hot Tabasco pepper—turns it into a rare delicacy with a taste that can be achieved in no other way. The flavor of Tabasco is unique. It tastes like no other kind of sauce. Tabasco does something for your cooking no other seasoning will do.

TABASCO is concentrated!

All you need is a whisper in a salad—a smidgen in a stew—a hint in vegetables. Tabasco makes any recipe distinctive. So economical, it goes further.

TABASCO is easy to use!

Keep a bottle on your dining table. Keep another bottle handy in the kitchen. Using Tabasco to glorify cooking is no trouble. Just add a dash to sauces, soups, gravies, dressings. It will improve flavors—give that master touch!
# HOW AND WHEN TO USE TABASCO

(Also see Rare Recipes on back)

These are minimum quantities suited to the average taste. You may like more.

<table>
<thead>
<tr>
<th>APPETIZERS (Beverages)</th>
<th>Milk</th>
<th>3 drops to a glass give the zest of a tonic.</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Tomato Juice, Sauerkraut Juice, Other Vegetable Juices</td>
<td>3 drops to a glass add zip.</td>
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<tr>
<td>CHEESE</td>
<td>Rarebits, Au Gratin Dishes, Macaroni and Spaghetti</td>
<td>Add Tabasco to taste while cooking.</td>
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<tr>
<td>CHICKEN</td>
<td>Roasted, Barbecued</td>
<td>See Rare Recipes on back.</td>
</tr>
<tr>
<td>EGGS</td>
<td>Scrambled or Omelets</td>
<td>Stir in 3 drops of Tabasco for each egg before cooking.</td>
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<td></td>
<td>Boiled, Fried, Poached, Shirred</td>
<td>Add 1 drop to each egg at the table.</td>
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<tr>
<td>GRAVIES</td>
<td>Meats, Stews, Casseroles</td>
<td>Add few drops Tabasco while cooking to glorify flavors.</td>
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<tr>
<td>MARINADES</td>
<td>Meat, Fish</td>
<td>See Rare Recipes on back.</td>
</tr>
<tr>
<td>MEATS</td>
<td>Steaks, Chops, Roasts</td>
<td>A drop or two of Tabasco added when serving. The gourmet touch to fine meats—men love it!</td>
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<tr>
<td></td>
<td>Stews, Ragouts, Chili Con Carne, Leftovers, Hash</td>
<td>3 to 4 drops added while cooking does wonders for flavor.</td>
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<tr>
<td>SALAD DRESSING</td>
<td>Mayonnaise, French and Russian Dressings</td>
<td>Tabasco to taste. Gives new spirit to these standbys. (Also see Rare Recipes.)</td>
</tr>
<tr>
<td>SAUCES, GRAVIES &amp; CURRIES (Also see White Sauce below)</td>
<td>Fish, Meats, Vegetables, Spaghetti Sauce</td>
<td>Glorify sauces and gravies with Tabasco to taste—mixed in while cooking.</td>
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<tr>
<td></td>
<td>Broiled or Baked Fish</td>
<td>2 or 3 drops of Tabasco on top of each fillet while cooking points up the delicate flavor. (See also Tabasco Butter on back.)</td>
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<tr>
<td>SEAFOOD</td>
<td>Oyster Stew</td>
<td>Add 1 or 2 drops per portion before serving.</td>
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<tr>
<td></td>
<td>Shellfish (Oysters, Shrimp, Lobsters, Clams, Crabs)</td>
<td>Tabasco is essential in cocktail sauce. Sharpens flavor. (See Rare Recipes for a special sauce.)</td>
</tr>
<tr>
<td>TURKEY</td>
<td>Roasted</td>
<td>See ROAST CHICKEN &amp; TURKEY under Rare Recipes.</td>
</tr>
<tr>
<td>SOUPS</td>
<td>Cream Soups, Bouillons, Gumbos</td>
<td>Add 1 drop per portion just before serving cream soup, or 1 to 2 drops a portion to bouillon and gumbo while cooking.</td>
</tr>
<tr>
<td>VEGETABLES</td>
<td>Beans, Dried</td>
<td>Add 1 to 2 drops in the milk before mashing. Top with Tabasco Butter. (See Rare Recipes.)</td>
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<td></td>
<td>Other Vegetables (Squash, Corn, Mirlitons, Tomatoes, Eggplant, Etc.)</td>
<td>1/2 teaspoon Tabasco to 2 cups dried beans, added with other seasonings. Season with Tabasco Butter. Especially good on corn.</td>
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<tr>
<td>WHITE SAUCE</td>
<td>When used for casseroles, creamed fish, chipped beef, vegetables.</td>
<td>Add 1/2 teaspoon Tabasco to each 2 cups white sauce when sauce is done.</td>
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</tbody>
</table>
ROQUEFORT MAYONNAISE DRESSING

\( \frac{1}{2} \) cup Roquefort or blue cheese \( \frac{1}{2} \) cup thick sour cream
\( \frac{1}{2} \) cup mayonnaise Tabasco to taste

Mash cheese with fork, then work through fine sieve. Stir in mayonnaise—blending to a smooth paste. Add sour cream and Tabasco and stir to consistency of thick cream. (Also good for dunking potato chips at your next party.)

TABASCO BUTTER

\( \frac{1}{2} \) cup butter or margarine Juice of \( \frac{1}{2} \) lemon
\( \frac{1}{2} \) tsp. salt 1 tsp. chopped parsley (optional)
20 drops Tabasco

Mix together and stir to a creamy consistency. Place in refrigerator ready for use on broiled fish, or vegetables. This is a bland mixture you can use with a lavish hand.

MARINADE FOR MEATS

\( \frac{1}{4} \) cup vinegar 2 pinches each, mace, nutmeg, clove (optional)
\( \frac{1}{4} \) cup salad oil \( \frac{1}{2} \) clove garlic, crushed
2 tbsps. minced onion About 10 drops of Tabasco (to taste)
\( \frac{1}{2} \) tsp. each salt and dry mustard

Use to brush over meats, especially lamb—and some varieties of fish. When broiling, baste meats or fish with this mixture frequently.

MARINADE FOR COOKED FISH

1 tsp. capers 1 sprig parsley
1 anchovy 1/4 tsp. dried sweet basil (optional)
\( \frac{1}{2} \) small onion Lemon juice
1 clove garlic, chopped Salad oil
Salt Tabasco

Bruise the first four ingredients to a pulp, work in parsley and basil. To this fine paste add lemon juice and salad oil mixed 1 to 3. Season with salt and Tabasco. Cover cooked scallops or other fish with this marinade and refrigerate overnight, or at least two hours. Serve chilled.

SEAFOOD COCKTAIL SAUCE

1 tbsp. prepared horseradish 1/4 tsp. Tabasco
1 tbsp. Worcestershire 1 tbsp. lemon juice
3 tbsps. catsup 1/4 tsp. salt

Mix ingredients thoroughly. This is a famous recipe—the secret of its flavor is in the use of Tabasco. Enhances all seafoods. 4 servings.
RARE RECIPES

BARBECUE SAUCE
1 cup vinegar
1 clove garlic, mashed
2 tablespoons Worcestershire
1 teaspoon dry mustard

Combine ingredients and simmer ten minutes. Brush chicken, spareribs or other meats with the sauce and place in a pre-heated broiler. Cook until tender, brushing with the sauce, and turning every ten minutes. This is the proper sauce for all barbecued meats. 5 or 6 servings.

ROAST CHICKEN LOUISIANE
(Note: Delicious for turkey too!
Double dressing recipe for 10-11 lb. turkey.)

Prepare roasting chicken (about 5 lbs.), and rub inside with Tabasco-seasoned salt, blending 3 drops Tabasco with each teaspoon salt. After stuffing bird, rub outside with Tabasco-seasoned melted butter, using 1/8 teaspoon Tabasco to 1/3 cup butter or margarine. Moisten clean cloth or cheesecloth with remaining Tabasco-butter, and place over bird. Roast in open pan at 325° F. until done. (For chicken, about 30-45 min. per lb. For turkey, about 15-25 min. per lb.)

STUFFING
6 cups soft bread, cubed
1/2 cup melted butter or margarine
2 tablespoons chopped onion
2 tablespoons chopped parsley

Blend melted butter with bread, add onion, parsley, salt and pepper. Blend Tabasco with hot water and pour over bread mixture. Toss lightly with fork.

TABASCO CREAM CHEESE
1 brick cream cheese
1 teaspoon celery seed
1 teaspoon Tabasco

Blend well, spread on rounds of canape toast. Serves 4.

AVOCADO DIP
1 avocado
1 to 2 teaspoons minced onion
3 tablespoons mayonnaise

Mash avocado to pulp, add mayonnaise, onions, lemon and seasonings. Blend well. Serve with potato chips. Serves approximately 4 people. This dunking sauce can be multiplied to serve any number.
The only label on the finest table

The smartest hotels, restaurants, and clubs serve Tabasco ... both here and abroad. Often, Tabasco is the only bottle you will see on their tables. People who know good food demand Tabasco. They know no other kind of sauce compares with it. Look for Tabasco in good restaurants. Tabasco is made only by McIlhenny Company, Avery Island, La.

HERE’S THE GENUINE TABASCO* LABEL