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SOUPS AND SALADS

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* New Recipe Added in 2009

Soups

CHEESE SOUP

INGREDIENTS

- 1/4 c butter
- 1 c onions, chopped
- 1 c celery, chopped
- 1 c carrots, shredded
- 1/2 c all-purpose flour
- 1-1/2 Tbsp instant chicken bouillon
- 1-1/2 tsp salt
- 1/4 tsp paprika
- 4 c water
- 4 c milk
- 6 c (1-1/2 lb) Cheddar cheese, shredded

DIRECTIONS

Melt butter in heavy saucepan. Add onions, celery, and carrots and sauté until tender.

Stir in flour, chicken bouillon, salt, and paprika.

Remove from heat and gradually stir in water.

Heat until boiling, stirring occasionally. Boil 1 minute.

Add milk and heat to simmering point.

Remove from heat and stir in cheese until melted. Return to low heat to finish melting cheese, if necessary (do not boil).

Serve Immediately.

Note: This does not reheat well.

Ginger Bertrand, Kingwood, TX

BYRON'S GUMBO

INGREDIENTS

- 2 chicken fryers, cut up
- 1-1/3 c salad oil
- 1-1/3 c flour
- 1-1/2 lb smoked sausage, cut into 1" slices
- 1 green pepper, diced
- 2 white onions, chopped
- 1 bunch green onions, chopped
- 1 stalk celery, diced
- 3 c chopped okra
- 4 garlic cloves
- 1 red pepper, diced
- 1/2 c sweet pickle juice or white vinegar
- 4 Tbsp Lea & Perrins
- 1 tsp Tabasco
- Salt to taste
- Cayenne pepper to taste
- Gumbo file powder, if desired
- Steamed white rice

DIRECTIONS

To make a roux, mix salad oil and flour together. Microwave, uncovered, on HIGH for 7 to 8 minutes, stirring at 7 minutes. The roux will be light brown at this time and will need to cook 30 seconds to 1 minute longer to reach its dark brown color.

Add the roux to 1 to 2 gallons water and heat until blended well.

Add all the remaining ingredients, except chickens. Cook mixture at a slow boil for 2 hours, then add the chicken.

Cook for another 1 or 2 hours or until the chicken is cooked and falls off the bones. Be sure to stir regularly. Skim fat from top and discard.

Serve over steamed white rice.

You may substitute seafood, such as shrimp and crab, for the chicken. If you do this, only cook for 1 hour.

In addition, you may vary the amount of water according to whether you like thick or thin gumbo.

Byron Bertrand, Kingwood, TX

SEAFOOD GUMBO

INGREDIENTS

- 2-1/2 c cut okra
- 3 Tbsp ham drippings or other fat
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 green pepper, chopped
- 2 Tbsp flour
- 1 (8 oz) can tomato sauce
- 3 lb cleaned shrimp (peeled and deveined)
- 1 container fresh crab meat
- 1 container fresh crab claws
- 2 qt hot water
- 3 Tbsp diced ham (or a ham bone)
- 2 bay leaves
- 2 sprigs parsley, chopped
- 1 tsp salt
- Few grains black pepper
- Dash cayenne pepper
- 1 tsp thyme
- Steamed white rice

DIRECTIONS

Fry okra slowly in fat until soft; add onion, garlic, and green pepper. Fry until onion is soft.

Add flour and blend; add tomato sauce and mix well. Add remaining ingredients.

Cook slowly for 1 hour. Gumbo should be dark and thick.

Serve with steamed white rice.

Serves 12.

Sybil Roos, Houston, TX

GUMBO, SOUTH LOUISIANA STYLE

INGREDIENTS

- 2/3 c oil
- 1 c flour
- 2 large onions, chopped
- 1 large bell pepper, chopped
- 1 clove garlic, minced
- 1-1/2 c celery, chopped
- 2 bay leaves
- 3 Tbsp Worcestershire sauce
- Salt and pepper (red and black) to taste
- 1 hen or large fryer
- 3 lb shrimp, cleaned and deveined
- 3 pt oysters, drained
- 1 can crabmeat (optional)
- Crab claws (optional)
- Okra (optional)
- Gumbo file powder
- Juice of 1 lemon (a must)
- Cooked rice

DIRECTIONS

Cooking time: 3 to 6 hours.

Boil chicken; debone and cut into small pieces. Reserve 1/2 gallon stock.

Heat oil in large, heavy pot. Add flour and stir until roux is dark brown. Don't burn.

Add onions, bell pepper, and garlic. Sauté until tender. Add celery, okra, salt, pepper (red and black), and chicken stock. Simmer 1 hour, at least!

Add as much chicken as desired and simmer 45 more minutes. Add shrimp, crabmeat, crab claws, bay leaves, lemon juice, and Worcestershire sauce. Continue to cook 30 minutes to 1 hour. Add oysters and cook only 15 to 20 more minutes. Add file before serving, but do not boil.

Serve over cooked rice.

Serves 12.

Note: Leftover turkey carcass is excellent for this instead of chicken. Use meat and stock of turkey as you would for chicken.

This recipe is better when made the day before.

Terri David, a Louisiana native

CAJUN SHRIMP SOUP

INGREDIENTS

- 1/2 c chopped green peppers
- 1/4 c chopped green onions
- 1 clove garlic, minced
- 1 Tbsp butter
- 2 (12 oz) cans V-8 juice
- 3/4 c water
- 1/2 tsp salt
- 1/2 tsp crushed thyme leaves
- Cayenne pepper to taste
- 1/4 tsp crushed basil leaves
- 1 bay leaf
- 1/2 c uncooked rice (regular)
- 1 lb medium shrimp (fresh), peeled and deveined
- 1/4 tsp crushed red pepper flakes

DIRECTIONS

In a large saucepan, sauté green pepper, onions, and garlic in butter until tender.

Stir in V-8 juice, water, salt, thyme, basil, pepper flakes, and bay leaf.

Bring to a boil.

Reduce heat and add rice.

Cover and simmer 15 to 20 minutes or until rice is done.

Stir in shrimp; simmer, uncovered, for an additional 5 minutes or until shrimp are thoroughly heated.

Remove bay leaf and serve.

Yield: 4 (1-1/2 c) servings.

Ann H. Winegeart, Shreveport, LA

Salads

APOLLA'S BROCCOLI

INGREDIENTS

- 1 or 2 heads fresh broccoli, washed and cut into bite-size flowerets
- 1/2 bottle "Salad Supreme" seasoning by McCormick
- 1 bottle Caesar salad dressing

DIRECTIONS

Sprinkle broccoli flowerets with Salad Supreme.

Pour entire bottle of Caesar salad dressing over mixture.

Marinate at least 24 hours.

Serve as a salad or appetizer.

Apolla Aune-Beasley, Friendswood, TX

ASIAN SALAD

INGREDIENTS

Topping:

- 1 c chopped pecans
- 1 pkg Ramen noodles, crunched up (do not use the seasoning pkg)
- 4 Tbsp butter or oleo

Salad Dressing:

- 1 c vegetable oil
- 1 c sugar
- 1/2 c red wine vinegar
- 3 Tbsp soy sauce
- Garlic salt to taste
- Salt to taste
- Pepper to taste

Salad:

- 1 head romaine lettuce, torn into pieces
- 1 bunch broccoli florets, chopped
- 4 green onions, chopped

DIRECTIONS

To make topping:

Saute pecans and Ramen noodles in melted butter until brown. Set aside to cool.

To make salad dressing:

Combine all dressing ingredients in a jar. Shake well to dissolve sugar.

To make salad:

In a large bowl, combine lettuce, broccoli, green onions, and toppings. Toss with dressing when ready to serve.

BROCCOLI SALAD

INGREDIENTS

- 1 lg head fresh broccoli, washed and cut into bite-size flowerets
- 10 slices bacon, cooked and crumbled
- 1 red onion, chopped finely
- 1/2 c golden raisins
- 1 c mayonnaise
- 1/4 c sugar
- 2 Tbsp vinegar

DIRECTIONS

Place broccoli in a large bowl. Add bacon, onion, and raisins.

Combine mayonnaise, sugar, and vinegar. Stir well. Add to broccoli mixture and toss gently.

Refrigerate covered for about 2 hours before serving.

Janice Gentry, Tupelo, MS

BEAN SALAD

INGREDIENTS

- 1 can French-style green beans, drained
- 1 can bean sprouts, drained
- 1 small can LeSueur peas, drained
- 4 stalks celery, diced
- 1 small can chopped pimentos, drained
- 1 small onion, diced
- Pinch of oregano
- Pinch of basil
- Pinch of garlic powder

Dressing:

- 1 Tbsp salt
- 1 Tbsp water
- 1 c sugar
- 1 c vinegar
- 1/2 c oil

DIRECTIONS

Layer the first nine ingredients in the order listed.

Blend or stir together the dressing ingredients until the sugar is dissolved.

Pour the dressing mixture over the bean mixture.

Refrigerate for 24 hours, then serve.

Sybil Roos, Houston, TX

CABBAGE SALAD SUPREME

INGREDIENTS

- 1 large head cabbage, sliced
- 2 medium onions, chopped
- 3/4 c sugar

Dressing:

- 1 c dark vinegar
- 1/3 c water
- 3/4 c salad oil
- 2 Tbsp sugar
- 1 Tbsp salt
- 1 tsp dry mustard

DIRECTIONS

Alternate layers of cabbage and onion. Top with sugar. Cover and set aside.

Bring dressing ingredients to a boil. Pour over cabbage mixture. Let stand at room temperature for 6 hours.

Refrigerate overnight.

Serves 10 to 12.

Karen L. Murphy, Hollister, MO

ENGLISH PEA SALAD

INGREDIENTS

- 2 cans early June peas, drained well
- 2 lg ribs celery, finely chopped
- 5 green onions, chopped
- 3/4 c sharp Cheddar cheese, cubed into bite-size pieces
- 1/4 tsp black pepper
- 1/2 tsp salt
- 1/2 tsp mustard
- Dash of garlic salt
- 3/4 c tartar sauce

DIRECTIONS

Mix all ingredients together gently, but thoroughly.

Refrigerate overnight and serve.

Ginger Bertrand, Kingwood, TX

FROSTED CANTALOUPE SALAD

INGREDIENTS

- 1 cantaloupe
- Assorted fruit, cut into bite-size pieces, such as strawberries, honeydew melon, pineapple, cherries, grapes, blueberries
- 1 (8 oz) pkg cream cheese, softened
- 2 Tbsp milk
- Toasted coconut, if desired
- Chopped nuts, if desired

DIRECTIONS

Pare the cantaloupe. Cut a slice off the bottom so that it will stand up. Chop the slice into bite-size pieces and add it to the other fresh fruit.

Scoop the seeds out of the cantaloupe. Fill the inside with about 1 cup of the fresh fruit mixture.

Place the cantaloupe, cut side down, on a serving platter.

Frost with cream cheese that has been beaten with milk until light and fluffy.

Press the coconut and nuts into the cream cheese.

Refrigerate until serving time.

Garnish with mint leaves.

To serve: Slice vertically into pieces about 1/2" thick.

Serves 20.

Diana Moore, Cordova, TN

CHICKEN SALAD

INGREDIENTS

- 4 c cooked chicken (use about six chicken breasts, if desired)
- 1-1/2 c celery, diced
- 1/2 c pecans, chopped
- 1 c mayonnaise
- 1 c sour cream
- 1-1/2 tsp salt
- 2 Tbsp lemon juice

DIRECTIONS

Mix together chicken, celery, and pecans.

Mix together mayonnaise, sour cream, salt, and lemon juice and add to chicken mixture.

Chill well before serving.

Serves approximately six people as a salad.

This is the best chicken salad recipe.

Vicki Smith, Kingwood, TX

CHRISTMAS SALAD

INGREDIENTS

- 1 (4 serving) pkg lime Jell-O
- 1 (No. 2) can crushed pineapple
- 1 (4 serving) pkg lemon Jell-O
- 1 (3 oz) pkg cream cheese
- 1 (4 serving) pkg strawberry Jell-O
- 1 jar cranberry-orange relish

Dressing:

- 3/4 c sugar
- 1 Tbsp butter
- 2 eggs, well beaten
- 1 Tbsp flour
- Juice of 1 lemon
- Juice of 1 orange
- 1/2 pt whipping cream, whipped

DIRECTIONS

Use a pan approximately 13" x 8" x 2" or a large Bundt pan.

Make first layer by draining pineapple well. Reserve liquid and mix liquid with lime Jell-O as directed on package. Add pineapple to lime Jell-O and congeal.

Make second layer by mixing lemon Jell-O as directed on package. Add cream cheese and mix until smooth. Pour over congealed lime Jell-O. Allow lemon Jell-O to congeal.

Make third layer by mixing strawberry Jell-O as directed on package. Add well-drained cranberry-orange relish. Pour over congealed lemon layer. Allow strawberry Jell-O to set.

To make the dressing, mix together the sugar, butter, eggs, flour, lemon juice, and orange juice. Cook until thick, then chill.

Before serving, add whipped cream to the dressing and serve this on the side of the salad.

Sybil Roos, Houston, TX

CREAMY COLESLAW

INGREDIENTS

- 1 medium head cabbage, grated
- 1 small onion, grated
- 1 large carrot, grated
- 1/4 bell pepper, chopped
- 1 rib celery, chopped
- Salt and pepper to taste
- 1/4 c sugar
- 1 c mayonnaise
- 1/4 c white vinegar

DIRECTIONS

Mix cabbage, onion, carrot, bell pepper, and celery together. Salt and pepper to taste. Sprinkle sugar over mixture.

Combine mayonnaise and vinegar. Pour over vegetable mixture and toss.

Chill several hours, tossing occasionally.

Serves 10 to 12.

Ginger Bertrand, Kingwood, TX

SHREVEPORT COLESLAW

INGREDIENTS

- 9 c shredded cabbage
- 4 c grated carrots
- 1 c chopped celery
- 1 c chopped green pepper
- 3/4 c chopped green olives
- 1 large chopped onion

Dressing:

- 2-1/2 c mayonnaise
- 1/2 c red wine vinegar
- 1/4 c sugar
- Dash of paprika
- Salt and pepper to taste

DIRECTIONS

Place all vegetables in a large bowl.

Mix together dressing ingredients and toss well with vegetables.

Cover and chill.

This is better if made ahead.

Serves 12.

Corinne L. Roos (Aunt Con), Shreveport, LA

CUCUMBER SALAD

INGREDIENTS

- 2 cucumbers, peeled and sliced rather thin
- 1 large onion, sliced
- Salt
- 3 Tbsp sugar
- 1/2 c vinegar
- 2 c ice water

DIRECTIONS

Layer cucumbers and onions in a 9" x 13" Pyrex casserole dish.

Sprinkle salt over cucumber/onion mixture and let it set for a half hour.

Mix together sugar, vinegar, and water until sugar is dissolved.

Pour mixture over cucumbers and let it set in refrigerator for 3 hours.

Millie Stewart, Kingwood, TX

EIGHT-LAYER SALAD

INGREDIENTS

- 1/2 pkg fresh spinach, torn into bite-size pieces
- 1/2 pkg bacon, cooked and chopped
- 1/2 head iceberg lettuce, torn into bite-size pieces
- 1 box frozen green peas
- 3 or 4 green onions, minced
- 2 c mayonnaise
- 4 hard-boiled eggs, chopped
- 8 oz Swiss cheese, grated

DIRECTIONS

Layer the preceding ingredients in a large salad bowl in the exact order given (begin with spinach, end with Swiss cheese).

Chill overnight and serve.

Ginger's variation: Reduce mayonnaise to one cup and add one cup sour cream. Mix mayonnaise and sour cream together before layering in a bowl.

Sybil Roos, Houston, TX

GUACAMOLE SALAD

INGREDIENTS

- 1 onion, chopped
- 1 large tomato, chopped
- 4 peeled avocados, chopped
- 2-1/2 tsp salt
- 2 Tbsp lemon juice
- 2 Tbsp mayonnaise
- 1 tsp salad oil
- 4 drops Tabasco
- Lea & Perrins to taste

DIRECTIONS

In a food processor, mix together the onion, tomato, and avocados. Add salt, lemon juice, mayonnaise, salad oil, Tabasco, and Lea & Perrins.

Mix all ingredients together.

Chill and serve with Doritos or Tostitos or as a salad on a bed of lettuce.

Serves 8.

Ginger Bertrand, Kingwood, TX

GOLDEN LEMON SALAD

INGREDIENTS

- 2/3 c boiling water
- 1 (3 oz) pkg lemon Jell-O
- 2 Tbsp vinegar
- 2/3 c pineapple juice
- 2/3 c evaporated milk
- 2 (3 oz) pkg cream cheese, cubed
- 1 c crushed pineapple, drained
- 1 c diced raw carrots

DIRECTIONS

Mix water and Jell-O. Put in blender to dissolve.

Remove blender cover; add vinegar, pineapple juice, and milk. Blend.

Blend in cream cheese. When cheese is well-blended, add carrots and pineapple.

Blend only long enough to grate carrots.

Pour into slightly oiled 1-1/2 qt mold. Chill several hours.

Unmold and garnish with salad dressing.

Lee Ann Blanchard, Albuquerque, NM

LINGUINI SALAD

INGREDIENTS

- 1 box linguini (for double batches, use one spinach and one white for colorful salad)
- 1 regular bottle Zesty Italian salad dressing (can substitute Robusto Italian salad dressing)
- 1 bunch fresh broccoli
- 1 purple onion (usually Bermuda; can substitute scallions)
- 1 large cucumber, peeled
- 1 small jar Spanish olives
- 1/2 bottle McCormick “Salad Supreme” or McCormick “Italian Spice” (This is the secret ingredient; don’t attempt the recipe without it.)

DIRECTIONS

Boil the linguini; rinse in cool water.

Toss the linguini with the salad dressing and chill while preparing the rest of the ingredients.

Finely chop the broccoli flowerets; the smaller, the better.

Finely dice the onion and cucumber.

Chop the olives and toss with the other vegetables.

Mix all with the linguini and dressing.

Add the seasoning and refrigerate for at least three hours.

This salad will keep in an airtight container in the refrigerator for about a week.

Susan Bradley, Brownwood, TX

ORANGE DELIGHT

INGREDIENTS

- 3 (11 oz) cans mandarin oranges
- 2 (20 oz) cans pineapple chunks
- 1 (12 oz) container cottage cheese
- 1 pkg “Dream Whip,” prepared
- 1 (6 oz) pkg orange Jell-O

DIRECTIONS

Drain fruit well and place in mixing bowl. Add cottage cheese, Dream Whip, and sprinkle dry Jell-O over fruit.

Mix ingredients well.

Chill well, then serve.

Julia D. Bertrand, Elton, LA

PIMENTO CHEESE

INGREDIENTS

- 1 (1 lb) pkg American cheese, grated
- 1 (7 oz) jar chopped pimento
- 1 Tbsp prepared mustard
- 5 to 7 Tbsp mayonnaise
- 1 Tbsp grated onion
- Tabasco to taste
- Lea & Perrins to taste

DIRECTIONS

Mix all ingredients well.

Chill well, then serve.

Mrs. Karam, Kinder, LA

POTATO SALAD

INGREDIENTS

- 8 large potatoes, peeled, cubed, and cooked until tender
- 2 onions, chopped fine
- 4 hard-boiled eggs, chopped
- Small bottle green olives, sliced and drained
- Small can black olives, sliced and drained
- 4 ribs celery, chopped
- 1 bell pepper, diced
- 1 Tbsp sugar
- 2 Tbsp vinegar
- Salt and pepper to taste
- Cayenne pepper to taste
- Garlic salt to taste
- Mayonnaise
- Prepared mustard

DIRECTIONS

As soon as you have cooked the potatoes, mix with onions and set aside to cool.

Add eggs, olives, celery, bell pepper, sugar, vinegar, and seasonings to cooled mixture.

Blend together mayonnaise and mustard and add to potato salad until desired consistency is reached.

Chill well and serve.

Byron Bertrand, Kingwood, TX

SHRIMP MOUSSE

INGREDIENTS

- 8 oz cream cheese
- 1 can cream of tomato soup
- 3 pkg gelatin, dissolved in 1/2 c hot water
- 1 c mayonnaise
- 1 c celery, chopped fine
- 1 c green pepper, chopped fine
- 1 c onion, chopped fine
- 2 cans shrimp (rinse with salt and water to remove the canny taste)

DIRECTIONS

Melt cream cheese in soup in a saucepan (or heat soup in microwave on HIGH for three minutes, then stir in cream cheese until melted).

When mixture is smooth and lukewarm, add gelatin mixture.

Add remaining ingredients.

Pour into a lightly greased mold.

Chill at least 2 hours (this may be made a day ahead of serving time).

Serve with assorted crackers.

Harriet's variation: Use green onions instead of onion and season with salt, pepper, and Tabasco to taste.

Cathey Cook, Shreveport, LA
Harriet Cook, Shreveport, LA

SWISS SALAD

INGREDIENTS

- 2 c cooked macaroni
- 3 c shredded cabbage
- 1-1/3 c grated Swiss cheese (1/4 lb)
- 1 c grated carrot
- 1 c sliced celery
- 1/4 c chopped green pepper
- 1/4 c sliced scallions
- 4 c cooked turkey or chicken

Dressing:

- 1/2 c mayonnaise
- 1/2 c sour cream
- 1 tsp salt
- Juice of 1/2 lemon

DIRECTIONS

Cook macaroni; drain. Rinse with cold water and drain well.

Add rest of ingredients, except dressing ingredients.

Mix dressing and toss with the salad.

May be made a day ahead.

Jane Hart, Houston, TX

Salad Dressings

CAROLYN'S COLESLAW DRESSING

INGREDIENTS

- **1/2 small onion, chopped very fine**
- **1/2 c sugar**
- **Dash salt and pepper**
- **1 c heavy cream, unwhipped**
- **1/2 c apple cider vinegar**

DIRECTIONS

Place onion in the bottom of a jar. Add other ingredients. Shake until the sugar is dissolved.

Chill.

Shake before serving over coleslaw.

This keeps well in the refrigerator.

Carolyn Sweeney, Kingwood, TX

CHEESECAKE CRÈME FOR FRUIT

INGREDIENTS

- 1 (7 oz) jar marshmallow crème
- 1 (8 oz) pkg cream cheese
- 1 Tbsp (or more) orange juice concentrate
- 1 tsp fresh, grated orange rind
- Pinch of nutmeg to taste

DIRECTIONS

Combine all ingredients well. Dip various fruits into mixture for a fresh fruit fondue.

I like to scoop out a watermelon and fill it with various fruits, such as strawberries, bananas, melon balls, and grapes and have a bowl of crème on the side for parties.

Ginger Bertrand, Kingwood, TX

FRENCH SALAD DRESSING

INGREDIENTS

- 1/4 c vinegar
- 1/3 c ketchup
- 1/2 c sugar
- 1/2 c oil
- 1/2 c water
- 1 tsp dry minced onion
- 1 tsp parsley flakes
- 1 tsp celery flakes
- 1 tsp Worcestershire sauce
- 1/4 tsp paprika
- 1/4 tsp garlic salt
- Tabasco sauce (few drops)

DIRECTIONS

Blend all ingredients in a blender thoroughly.

Season to your taste.

Esther Parsons, Ft. Myers, FL

POPPY SEED DRESSING FOR FRESH FRUIT SALAD

INGREDIENTS

- 1-1/2 c sugar
- 2 tsp dry mustard
- 2 tsp salt
- 2/3 c white vinegar
- 2 c oil
- 2 to 3 Tbsp poppy seeds
- 3 Tbsp onion juice

DIRECTIONS

Mix sugar, mustard, salt and vinegar; add onion juice. Mix thoroughly in your mixer or blender.

Add oil slowly. Beat constantly until thick.

Add poppy seeds and stir well.

Refrigerate. This keeps very well. If the dressing separates, just pour off the oil and reprocess in your mixer or blender.

Mrs. Henry Owen Barger, Sr., Cordova, TN

RASPBERRY VINAIGRETTE DRESSING

INGREDIENTS

- 1/4 tsp tarragon vinegar
- 1 to 2 Tbsp sugar
- 1 to 2 tsp tarragon
- 1/2 c vegetable oil
- 1 egg white
- 2 tsp sugar
- 1 to 2 tsp raspberry all-fruit jam

DIRECTIONS

Whisk together vinegar and sugar. Crumble tarragon into mixture.

Slowly drizzle vegetable oil into mixture, whisking until slightly thick.

Add egg white; whisk. The mixture will become slightly foamy.

Whisk in raspberry jam.

Note: This is excellent with a salad made of fresh spinach, sliced red onion, sliced mushrooms, and crumbled feta cheese.

Bridget Woods, Missouri City, TX

GAIDO'S ROMANO CHEESE DRESSING

INGREDIENTS

- 1 whole egg
- 1 clove garlic, minced
- 1/2 c vegetable oil
- 1/2 c Romano cheese, grated
- 1/3 tsp red pepper
- 1/2 tsp salt
- 5 tsp white vinegar

DIRECTIONS

Mix all ingredients in blender or food processor until smooth.

Refrigerate until ready to serve.

Bridget Woods, Missouri City, TX