



## Mrs. Willson's Salad Dressing



yields 1 cup



20 minutes

### INGREDIENTS

- 1 egg
- 1 tsp. dry mustard
- 1 tsp. salt
- 2 Tb. sugar
- ½ c. vinegar
- 3 tsp. butter.
- cream (for diluting)

### NOTES

This is a beautiful cooked salad dressing, and homemade dressings are always the best. Use this dressing for cabbage salad, [Waldorf Salad](#), or with raw vegetables.

### DIRECTIONS

1. Beat the egg lightly with a fork.
2. Thoroughly blend together the mustard, salt and sugar.
3. Combine the egg, mustard, salt, sugar, vinegar and butter in a double-boiler, and cook at medium-heat, over boiling water, until the mixture thickens; stir it constantly, to prevent any lumps.
4. When cooked, remove from the heat, and allow to cool.
5. Store in a covered jar, and refrigerate.
6. To use, dilute the mixture with cream, using two parts dressing to one of cream.

*Enjoy!*