

"Boiled Salad Dressing"

1 teaspoon salt  
1 " mustard  
 $\frac{1}{2}$  Tablespoons sugar  
Few grains of pepper  
2 tablespoons flour  
Yolks of two eggs slightly beaten  
 $\frac{1}{2}$  Tablespoons of melted butter  
1 cup of water or milk  
 $\frac{1}{4}$  " " vinegar

(over)

Method of making dressing  
mix dry ingredients together then  
add egg yolks, melted butter,  
milk or water and vinegar  
slowly and cook over boiling  
water until it thickens, strain  
and cool. Sweet cream, sour cream  
or whole condensed milk may be  
added when ready to serve as it  
needs to be thinned somewhat.  
~~was~~ from Albert Mellin's receipt