

Chicken Salad a la Russe.

In a bowl put some collops (small pieces) of boiled fowl, which has been carefully cleared of all skin. Season with a little salt and a few drops of vinegar; garnish around with some crisp lettuce. Coat the chicken with Russian dressing.

This is my recipe for the dressing:

Russian Dressing.

1 cup mayonaise.

$\frac{1}{2}$ cup chili sauce.

1 teaspoon horseradish.

1 teaspoon chopped olives.

1 chopped pimento.

Leaves of $\frac{1}{2}$ small head of water-cress, chopped.

$\frac{1}{2}$ small cucumber cut into small dice and pressed.

Mix all together, season to taste. A dash of Tabasco sauce will spice it, and caviar adds another piquant note.