

## EGGS LOUIS:

For each serving cut a slice of firm head lettuce, on top of lettuce a slice of boiled or baked ham trimmed round, then a slice of tomato and on top a half of hard boiled egg. The center of the egg may be deviled if preferred. Chill and just before serving put a tablespoon of Thousand Island dressing on each egg. To make the dressing add to a cup of still oil mayonnaise a tablespoon each of chopped mild onion, green pepper, pimento, and two tablespoons of chili sauce.