

French Dressing That Lasts

FRENCH DRESSING made by the ordinary household rule does not hold long enough to make it possible to mix the dressing until just before it is to be used. This difficulty may, however, be overcome by the addition of gelatin to the mixture. The proportions given in the accompanying rule will produce what is known as "permanent" French dressing. The gelatin does not alter the flavor, and for such as dislike an oily dressing makes it more palatable.

This dressing will last for a week or more if kept in the ice box. In making it use all level measurements:

1 Cupful of Oil	3 Teaspoonfuls of Paprika (if red color is desired)
$\frac{1}{4}$ Cupful of Vinegar	1 Teaspoonful of Gelatin
1 Teaspoonful of Mustard	A Few Grains of Red Pepper
1 Tablespoonful of Sugar	

MIX dry seasonings, add oil and vinegar and beat thoroughly. Place the gelatin in one tablespoonful of cold water and dissolve in two tablespoonfuls of boiling water. Cool. Add to dressing. Beat thoroughly. Allow it to stand fifteen minutes and beat until a good emulsion is formed. This will take about one minute.

Any oil can be used. If olive oil flavor is preferred, any commercial oil can be used, substituting one-quarter of it with olive oil.

For fruit salads omit the mustard, substituting lemon, orange or grapefruit juice for the vinegar. The sugar may be increased.

Any of the following or combination of several may be chopped and added to the dressing: Horse-radish, parsley, chives, green pepper, beets, nuts, pimiento, pickle, olive, hard-cooked egg.

Catchup, chili sauce or onion juice makes a pleasing change.