

No. 4202 HORSERADISH DRESSING (For Shredded Cabbage)

Beat 2 egg yolks until thick and light. Mix together $1\frac{1}{4}$ teaspoons salt, 1 teaspoon French's Prepared Mustard, Cream Salad Brand, $\frac{1}{4}$ teaspoon French's Paprika, add to beaten egg yolks then add slowly $1\frac{1}{2}$ tablespoons vinegar diluted with 1 tablespoon cold water, cook over hot water stirring constantly until mixture thickens, remove from range and fold in the stiffly beaten white one egg. Return to range, continue cooking until white is "set." Remove from range and beat in 2 tablespoons butter. Chill. When ready to serve, fold in $\frac{1}{2}$ cup heavy cream whipped until stiff, 2 tablespoons grated horseradish, mixed with 1 tablespoon grated onion; serve on shredded cabbage.