

One Lemon—French Dressing

2 $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, 4 tablespoons oil, 2 tablespoons Sunkist lemon juice. Mix ingredients in order given and stir or shake thoroughly just before serving. A half-pint glass jar, with screw top, or a French Dressing bottle is best for mixing.



This dressing is often used to marinate cooked chicken or fish to be used later in salads and also to pour over steaks some hours before cooking, to flavor and enrich them.