

Sour-Milk Salad Dressing

Beat the yolks of three eggs until light; add one teaspoonful of mustard, two teaspoonfuls of salt, a dash of red pepper and two tablespoonfuls of sugar. Beat up the whites of the eggs and add two tablespoonfuls of melted butter and one cupful of sour milk.

Pour all into a double boiler and stir and cook until creamy; add half a cupful of sour vinegar, and beat well. If the mixture begins to curdle remove from the fire and beat thoroughly.