

Spiced-Prune Salad. Wash and soak one pound and a half of prunes overnight. Mix half a cupful of vinegar, half a cupful of corn sirup, one teaspoonful each of allspice, cloves and cinnamon, one sliced lemon and juice, and boil all together for five minutes; add the prunes, and let them remain until cold; remove the stones and fill the centers with chopped nuts. Serve on lettuce leaves. Cover with chopped nuts and pour over French dressing.