

Swiss Salad

1 Head of Lettuce
1 Cupful of Cooked or
Canned String
Beans

4 Medium-sized
Tomatoes
4 Slices of Bacon
Sour Cream Dressing

WASH the lettuce and dry as usual; shred a few of the outer leaves; cut the beans in halves lengthwise, then in inch pieces crosswise; scald, peel and chill the tomatoes, and cut them in quarters. Chill all the ingredients for an hour. Cut the bacon in dice and sauté it a crisp brown. Mix the shredded lettuce and beans and arrange on the inner leaves of lettuce, sprinkle the bacon squares over them and garnish with the quartered tomatoes. Serve with sour cream dressing made in this way: Beat till thick a cupful of heavy sour cream, adding two tablespoonfuls each of lemon juice and vinegar, a teaspoonful of salt, two teaspoonfuls of sugar, half a teaspoonful of dry mustard and a speck each of white pepper and paprika. Chill well.