

4 souper ways to make perfect salad dressing



Good cooks know a salad's success is in the *dressing!* Tossed greens need the tart tang of a great Tomato French Dressing... hot potato salad asks for a smooth and creamy dressing... fruit and shrimp need exciting dash. So — here's the newest way to make sure your dressings are perfect! Dressings so expertly blended somebody's bound to ask how you made them! The secret is *souper*. You start with a can of Campbell's Soup — a perfect balance of flavors. Then you add your own special touch (or ours suggested below) — and you're ready with one of the best salad dressings you ever tasted!



TOMATO FRENCH DRESSING. In a 1-quart jar combine 2 tablespoons sugar, 2 teaspoons dry mustard, 1 teaspoon salt, ½ teaspoon black pepper. Add 1 can Tomato Soup, ½ soup can vinegar, ½ soup can salad oil, 2 tablespoons minced onion. Shake well. Makes 2¾ cups.



SHRIMP LAMAZE SALAD. Blend 1 can Tomato Soup and 1 cup mayonnaise. Add ¼ cup sweet-pickle relish, 1 chopped, hard-cooked egg, ½ teaspoon grated onion, ½ teaspoon prepared mustard, 1 tablespoon lemon juice. Serve with chilled, cooked shrimp. Makes 2½ cups dressing.



POTATO SALAD, GERMAN-STYLE. Dice and cook 4 slices bacon with ½ cup chopped onion until bacon is crisp and onion is tender; add 1 can Cream of Celery Soup and 2 tablespoons vinegar. Blend dressing with 3 cups cubed, cooked potatoes. Serve hot or cold. 6 servings.



BEEF BROTH—LOW-CALORIE DRESSING. Combine 1 can Beef Broth, 2 tablespoons vinegar, 2 tablespoons chili sauce and 1 tablespoon grated onion. Chill and serve over crisp greens. Makes about 1½ cups... about 4 calories per tablespoon. Add 1 oz. crumbled blue cheese, if desired.

Good cooks cook with *Campbell's Soup*

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