

*Selling  
Class*

*The  
Mayonnaise  
Lovers'  
Mayonnaise*



*The cocktail quiche. A reputation-making party appetizer created by you and the mayonnaise lovers' mayonnaise. Velvety smooth Kraft Mayonnaise. Rich with eggs and extra egg yolks. ∞ Combine 1/2 c. Kraft Mayonnaise, 2 T. flour, 2 beaten eggs and 1/2 c. milk; mix until blended. Stir in 1 2/3 c. (7 1/2-oz. can) drained, flaked crabmeat, one 8-oz. pkg. Kraft Natural Swiss Cheese Sliced, diced, and 1/3 c. sliced green onions. Pour into pastry-lined 9-inch pie plate or quiche pan. Bake at 350°, 40 to 45 minutes. 10 to 12 servings.*



1/70 GH P51