

# Salad Dressing

## Roquefort/bleu cheese dressing

½ c. evaporated milk  
1 qt. Hellman's mayonnaise  
4 oz. Roquefort or bleu cheese  
Garlic salt to taste

Whip the evaporated milk, then add the remaining ingredients and mix well.

*Sandy Tielbar, Garnavillo*

## Bleu cheese dressing

1 tsp. salt  
1 tsp. pepper  
2 tsp. garlic powder  
1 medium onion, grated  
¼ c. bleu cheese  
¼ c. white vinegar  
1 qt. real mayonnaise

Mix all ingredients together and refrigerate. This recipe is very good and easy and keeps for a long time.

*Diane Berg, Garnavillo*

## French dressing

1 c. oil  
1 c. sugar  
⅔ c. ketchup  
¼ c. vinegar  
½ tsp. salt  
¼ tsp. paprika  
¼ tsp. pepper  
½ tsp. celery salt

Place all ingredients in a blender. Mix in blender on medium for 2 minutes. Keep refrigerated. Easy! Yields: 1½ pints.

*Charlotte Waldbeser, Elgin*

## Have an idea for a recipe topic? We'd love to hear it.

Send your favorite recipes and/or recipe topics to Beth Snitker, ACEC, PO Box 715, Postville, IA 52162 or [bsnitker@acrec.coop](mailto:bsnitker@acrec.coop).

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