



Historical Society of Pennsylvania

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“Chef’s 1-2-3 Dressing,” *The Gay Cookbook*, Hogan, Lou Rand, 1965. TX 715 .H7233.

Chef’s 1-2-3 Dressing (Our own mad creation!)

- Mix in a large bowl:
- 1 tsp. Ground cloves
- 2 tsp. Salt
- 3 tsp. Paprika
- 1 cup honey
- 2 cups ‘garlic oil’ (see below)
- 3 cups Red Wine Vinegar (strong)
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Mix together and bottle it. This dressing will separate; it is much better after ripening for 2 to 3 days. Your guests will vainly try to guess what's in it. Unusual, and very tasty. Marvy on greens, sliced tomatoes, vegetables.

Garlic Oil

A couple of days before you are to use it, if you don’t already have it on hand, make the garlic oil. Chop up a lot of peeled fresh garlic; add it to a pint or so of salad oil. Pour off the clear oil to use (we’ll assume that you have sensibly bottled the stuff, and haven't put it into the icebox). You can then pour in fresh oil to replace what you have taken off. Garlic oil is very handy to have on hand around the kitchen (where else?); a drop or two in the skillet does wonders for frying meats, and vegetables.