

**NEW DELIGHTFUL
THRIFT DISHES**
Made with Libby's Salad Dressing



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Libby's chefs have just finished working out these delightful thrift dishes that their new Salad Dressing has made possible. They are very proud of them. They feel they have taken a real step forward in helping American women to "win the war in the kitchen"—and to do it with pleasure, too!

LIBBY, McNEILL & LIBBY, CHICAGO

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A masterpiece of flavor is Libby's new Salad Dressing—a unique blend of exquisite flavorings and seasonings that took the Libby chefs many patient months to perfect.

A New Salad Dressing!

No wonder this new salad dressing has so delicate, so piquant a flavor—a flavor you declare is just the one you have always sought in a salad dressing!

For Libby's experts seek each ingredient in whatever part of the world it grows best. The finest of Spain's fine olive oil, fragrant spices from India, mustard seed from England, are brought to blend with the richness of eggs, and with flavory vinegar into this salad dressing with the new relish.

And the Libby chefs found that the captivating flavor of this salad dressing not only made all salads so delicious that they worked out many new ones on which to serve it, but that it made possible a whole field of new recipes—recipes that make plain foods and left-overs into fascinating new dishes.

These new dishes that Libby's Salad Dressing has made possible will delight your family, and practically every one helps save the foods that all women are so anxious to save, since food has become so important a thing to us Americans, and to all the world.

Serve them to please your family—serve them to help your country.



Libby's

The entré becomes the main meat course

—when made and served with Libby's Salad Dressing!

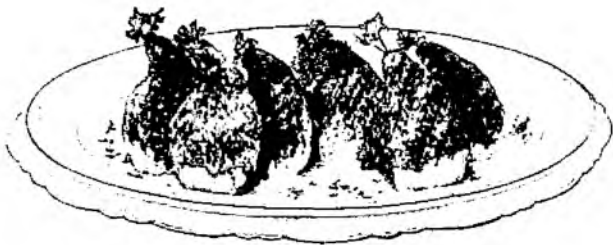
For with this wonderful flavored salad dressing as a basis, Libby's chefs have worked out entirely new uses of left-over meats and inexpensive cuts—delectable, *different* meat dishes that give you an absorbing interest in thrift cooking! It is so easy to save with such helps as these!

You have some cold beef left—small pieces that you cannot make look nice. With Libby's Beef Cutlet recipe you serve a dish so good that anyone would think you had bought the meat especially to make it! It looks so dainty, too!

You have some cold baked fish left—and cold fish looks so hopeless! But the Libby chefs have thought of all the different left-overs that trouble the patriotic housewife's conscience. The Deviled Crab Moque recipe makes that cold fish into one of the most delicate luncheon dishes you ever served!

For that is what Libby's Salad Dressing does—it takes away that "left-over taste." That slightly flat taste which makes your husband have that patient, resigned look when he sees the usual left-over dish appearing.

See what a different look he has when you serve these Libby's Salad Dressing entrés!



Tempting Beef Cutlets

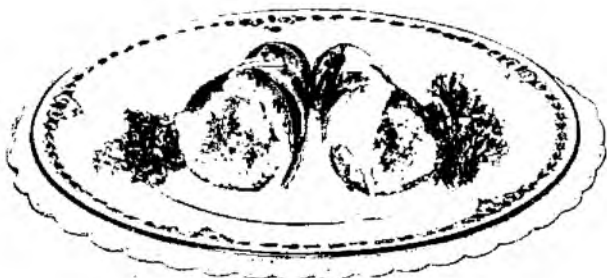
2 tbsp. Libby's Salad Dressing	1 cup chopped cold beef
2 tbsp. beef drippings	Salt, pepper, parsley
2 tbsp. flour	$\frac{1}{4}$ cup milk

A new and tempting luncheon dish made with Libby's Salad Dressing. Put beef drippings in a saucepan—add 1 tbsp. flour. Mix well and add milk—stir till boiling. Put cold meat through meat chopper, add salt and pepper and Libby's Salad Dressing. Shape into small cutlets, dip in egg and bread crumbs, and fry in the beef drippings. Drain and serve with Libby's Salad Dressing heated and thickened with 1 tbsp. of flour. Garnish with parsley.

Salmon Croquettes

Libby's Salad Dressing	$\frac{1}{2}$ cup mashed potatoes
2 cups cold salmon	Yolk of 1 egg
1 cup soft bread crumbs	Lemon and parsley

Mix cold salmon rubbed fine with a wooden spoon, soft bread crumbs, and mashed potatoes, with Libby's wonderfully flavored Salad Dressing, until it will shape into balls. Dip into beaten yolk of egg, roll in cornmeal and fry in hot drippings. Serve hot with Libby's Salad Dressing poured over. Lemon and parsley make a nice garnish.



Carrot Romany

Run cold meat and some left-over carrots through a meat chopper—season with salt and pepper and mix well with Libby's Salad Dressing. Scoop the centers from cooked carrots and fill with the mixture. Heat for 15 minutes in a hot oven, basting with drippings. Serve hot, garnished with parsley, with Libby's Salad Dressing poured over.



Deviled Crab Moque

To $\frac{1}{2}$ cup Libby's Salad Dressing add 1 tsp. lemon juice, paprika, salt and pepper to taste. Put 2 tomatoes through sieve, add to salad dressing with 2 cups cooked cold fish, 1 chopped hard-boiled egg, and 1 cup bread crumbs. Mix well, fill crab shells; sprinkle with bread crumbs and bits of butter. Bake a light brown, and serve with Libby's Salad Dressing. Delightful either hot or cold.



Chopped Meat Macaroni

- | | |
|--------------------------------|-------------------|
| 2 tbsp. Libby's Salad Dressing | Grated cheese |
| Cold roast | Paprika |
| Cooked macaroni | Salt |
| 1 cup hot milk | 1 tsp. cornstarch |

Cut the remnants of the cold roast into small pieces—line a greased baking dish with a layer of cooked, drained macaroni, sprinkle well with paprika, salt and grated cheese. Cover with a layer of meat and alternate with macaroni until dish is filled. Mix cornstarch in a little cold water and add to hot milk, stirring briskly. Boil 3 minutes, remove from fire and add Libby's Salad Dressing and pour over meat and macaroni. Sprinkle top with grated cheese and bread, and put in oven long enough to heat through.

Chicken—Sunday Night

- | | |
|------------------------------|---------------------------------------|
| 2 tbsp. Libby Salad Dressing | ½ cup cooked peas |
| 1 pt. chicken stock | 1½ cups cold boiled chicken,
diced |
| 1 sweet red pepper | Squares of toast |
| Chopped parsley | |

Simmer in pint of stock, thickened with 1 tsp. cornstarch, the chopped red pepper, peas, diced chicken and the Libby's Salad Dressing that gives novel spice to the dish—when the chicken is thoroughly heated serve on toast and garnish with parsley. This is so easily and quickly prepared from the bits of chicken left from Sunday's dinner—and the guests that drop in for Sunday tea will be charmed.

Makes cold meats better than when they were hot!

When you have meat left that will cut into nice looking slices, serve it cold with fascinating sauces made with Libby's Salad Dressing.

And most attractive, appetizing meat loaves can be made of the bits of meat that "just won't slice"—meat loaves to which these new sauces add the last delightful touch!

Creole Sauce

$\frac{1}{4}$ cup Libby's Salad Dressing	Paprika
1 tsp. cornstarch	Pepper
$1\frac{1}{2}$ cups strained cooked tomatoes	

To Libby's Salad Dressing add the cornstarch and strained cooked tomatoes, paprika and pepper to taste. A sauce that savors of Spain—the land of joy!

Sauce Wanaque

$\frac{1}{2}$ cup Libby's Salad Dressing	1 tbsp. chopped onion
2 tbsp. fresh grated horse-radish	1 tbsp. chopped capers

A tempting Indian sauce, which the famous Libby chefs have originated for their delicious new Salad Dressing—gives your cold meats an added tastiness.

Marinade Sauce

$\frac{1}{2}$ cup of Libby's Salad Dressing	1 finely chopped onion
1 tsp. chopped parsley	

Mix the Salad Dressing with the onion and add parsley. It gives your meat or fish an added zest if you will let them stand in this sauce for several hours before serving, basting occasionally.



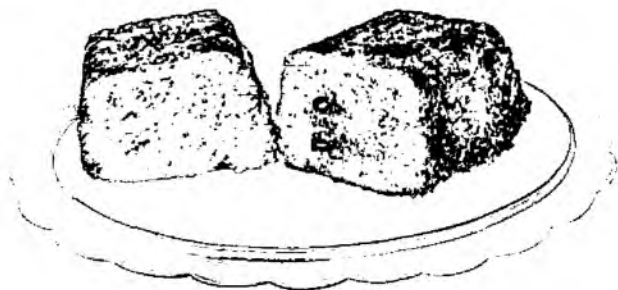
Veal Loaf

Veal loaf cut thin and garnished with slices of cucumbers and water-cress and dressed with Sauce Wanaque makes a luncheon dish of which you may well be proud. It is especially tempting on a summer's day with its cool, crisp garnish and this sauce.



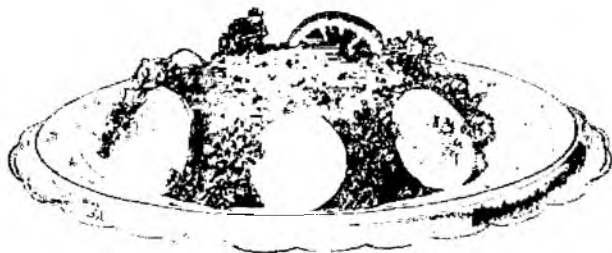
Aspic Italienne

Dissolve 2 tbsp. gelatin in $\frac{1}{2}$ cup cold water; over it pour 2 cups boiling water. Mix 2 cups chopped and seasoned meat with $\frac{1}{2}$ cup Libby's Salad Dressing and add to gelatin. Mold and when cold, slice and garnish with parsley. Serve with Marinade Sauce. Libby's Salad Dressing adds just the touch to jellied meats that saves them from being flat.



Meat Loaf Jockey Club

Put 1 lb. left-over beef through meat chopper twice, mix with an equal quantity of dry bread grated, and 1 well beaten egg. Sift over 2 tbsp. flour and add a little salt, pepper, pulverized sage, a finely chopped onion, and 2 tbsp. Libby's Salad Dressing. Mix with the hands until all the ingredients are well blended; form into a loaf, and bake slowly in a well greased pan about 30 minutes. Serve either hot or cold with Creole Sauce.



Mutton Pyramid

Season 2 cups cooked mutton, minced, with parsley and $\frac{1}{2}$ cup Libby's Salad Dressing. To this, add 1 cup mashed potatoes, 1 cup bread crumbs and 1 egg. Mix well, put into greased pan and bake 40 minutes. Serve hot or cold, garnish with lemon slices and dress with Sauce Wanaque. You will be delighted with the spicy savoriness that seasoning with Libby's Salad Dressing gives to this meat loaf.

Makes old salads into new!

All the salads your family likes best will seem more fresh—more “tasty” when you serve them with Libby’s Salad Dressing. Fruit, chicken, vegetables, salmon—it always seems to bring out a finer flavor in whatever it is used on, and to add a special tastiness of its own.

And when you taste it on these new salads the Libby chefs have just worked out, you will wonder how you were satisfied before, serving your family again and again the salads they knew so well. These are so deliciously original, and so inexpensive!

Sometimes, for variation, make Libby’s Salad Dressing into these fascinating fancy dressings.

Fish Salad Dressing Lorette

2 tbsp. Libby’s Salad Dressing	¼ tsp. pepper
1 tsp. Libby’s Mustard	2 tbsp. vinegar
2 egg yolks	

Put egg yolks in a bowl, add the mustard and stir till smooth; add Libby’s Salad Dressing, pepper and vinegar; mix all until smooth and set in a cool place till ready for use. You will find this special fish dressing will become quite a favorite in your family—for it has just the right tartness.

Dressing Verde

Press cold boiled spinach through a sieve; mix the juice with Libby’s Salad Dressing to make a delicate green sauce that is so cool to look at, so appetizing to taste! After you pour it over the salad, sprinkle with capers.

Ambrosia Cream Dressing

Blend 2 tbsp. cream with 2 tbsp. strained honey, add 2 tbsp. Libby’s Salad Dressing. Chill. So very good on any fruit salad!



Long Island Salad, Aspic

1 envelope gelatin
2 tbsp. Libby's Salad Dressing

1 cup cooked green peas

Dissolve gelatin in $\frac{1}{2}$ cup cold water, add the richness of Libby's Salad Dressing, then 2 cups boiling water. Strain, add peas, pour into cups and put on ice. Put each mold of peas on lettuce leaves with tomato quarters, and serve with Libby's Salad Dressing.

Heart of the Melon Salad

Cut an ice-cold watermelon in half and scoop out the heart with a tablespoon in oval shaped pieces. Clean the inside of one half to serve as a salad bowl. Set on a chop plate. Place a block of ice in the center and surround with the pink melon hearts. Pour Libby's dainty Salad Dressing over all and you have a salad fit for a President.

Salad Tuna Fish

Mix 1 can tuna fish with shredded lettuce in salad bowl. On top arrange hard-boiled egg, cut in quarters; garnish with olive halves and serve with Dressing Verde.



Tomato Surprise

Medium sized tomatoes
Lettuce
Tuna fish

Libby's Salad Dressing
Parsley

Select medium sized tomatoes; cut a deep slice from each tomato at stem-end. Scoop out pulp and put tomatoes on ice to chill. When ready to serve fill with tuna fish mixed with Libby's flavorful Salad Dressing and set on crisp lettuce leaves. On top of each put a spoonful of Libby's Salad Dressing and decorate with parsley.

Sicilian Salad

Rub salad bowl with clove of garlic and place in it crisp, bleached chicory. Pour Libby's exquisitely blended Salad Dressing over all and you will have a salad that will make even a Sicilian jealous.

An Alabama Salad

To a little finely chopped onion and celery add small cubes of sweet potatoes. Place in a bed of crisp lettuce hearts and cover with Libby's savory Salad Dressing. Garnish with parsley.



Apples Royale

Red Apples
Pot cheese
Nutmeg

Libby's Salad Dressing
Lettuce
Pecan nuts

Select firm, large red apples, wash, wipe dry, polish, core and cut into round slices. Put together sandwich fashion with pot cheese, salted to taste, then sweetened and seasoned with nutmeg, between each layer. Serve on lettuce leaves and over all pour Libby's delightfully flavored Salad Dressing. Garnish with pecan nuts.

Cauliflower Salad

Cold cooked cauliflower
Water-cress
2 tomatoes

1 hard-boiled egg
Libby's Salad Dressing
Capers

Cut some cold cooked cauliflower in small pieces, line salad bowl with watercress, cut tomatoes in quarters and arrange in center; place border of cauliflower around, cut hard-boiled egg in slices and place in center with tomatoes. Serve with Libby's Salad Dressing and on top sprinkle capers. This is a dish at once economical and delicious.



Chicken Salad a New Way

Cold shredded chicken
Salt
Pepper
Chopped celery

Libby's Salad Dressing
Lettuce
Rings of onions
Rings of pimento

Shred white meat of cold chicken very fine with fork, season with salt and pepper, add chopped celery and mix with Libby's rich, well-seasoned Salad Dressing. Spread over crisp lettuce leaves and roll in a funnel-shape. Slip rings of onions and pimentos over the rolled lettuce. Place on chilled plates, garnish the top with rings of onions filled with chopped pimentos and Libby's Salad Dressing.

Cold Meat Salad

Libby's Salad Dressing
Cold meat
Lettuce

1 Spanish onion
Beets

Any kind of cold meat may be used for this substantial salad, which is a luncheon in itself. Remove all skin from meat and dice. Arrange diced meat on bed of white lettuce leaves. Scald, peel, and cut Spanish onion into rings, place rings over meat, around this lay sliced cold boiled beets and over all pour Libby's full-flavored Salad Dressing.



Delectable odd dishes that their new-flavored Salad Dressing has enabled the Libby chefs to make.

Cinnamon Cheese

Mix 1 cup cottage cheese and a little salt with 1 tbsp. Libby's Salad Dressing; add 1 tsp. sugar and stir well—shape into small balls, sprinkle over with powdered cinnamon and chill. Garnish with parsley and pimento. With Libby's Salad Dressing poured over, this makes a delightful, piquant relish.

A Surrey Supper

Heat 1 cup milk thickened with 2 tsp. cornstarch. Remove from fire, add slowly $\frac{1}{4}$ lb. grated cheese, stir until dissolved. Pepper and salt to taste, add 1 tbsp. Libby's Salad Dressing and 1 cup cooked hominy. Mix well and serve. Libby's Salad Dressing gives this charming dish a flavor which would please the palate of any "fine gent from Barberrry town."

Deviled Cucumbers

Boil 4 peeled cucumbers in salted water until transparent. Drain and serve with a dressing made of $\frac{1}{2}$ cup Libby's Salad Dressing mixed lightly with 2 hard-boiled egg-yolks and cayenne pepper to taste. The delicately spiced Libby Dressing adds the needed zest for the cucumbers.



Sandwiches that make you want a picnic *every* day!

Sardine Sandwich

Between thin slices of buttered bread place some sardines, sprinkle with salt and pepper and add Libby's Salad Dressing to lend richness of flavor. Press two slices lightly together and cut into small squares. Put two sardines on top of each sandwich and serve with sliced tomatoes covered with Libby's Salad Dressing.

Egg and Water-cress Sandwich

Cut thin slices of brown bread and butter. Between two slices place alternately, layers of thinly-sliced, hard-boiled eggs and crisp water-cress. With Libby's Salad Dressing poured over the filling, these sandwiches are seasoned to perfection.

Fish Sandwiches

Chop finely $\frac{1}{4}$ lb. cold fish of any kind. Mix with it enough of Libby's rich, tasty Salad Dressing to make a smooth paste; spread on slices of buttered bread, put lettuce leaves on top, cover with bread slices; press lightly together and cut into fancy shapes.

Seville Delights

Mix thoroughly $\frac{1}{4}$ cup finely chopped stuffed olives, $\frac{1}{4}$ cup English walnuts with Libby's Salad Dressing and spread on thin slices of barley bread. Any tea party will be happier where these Delights are served.



A canape gives such an extra smartness to your luncheon or dinner—and with Libby's Salad Dressing, gives such an extra deliciousness!

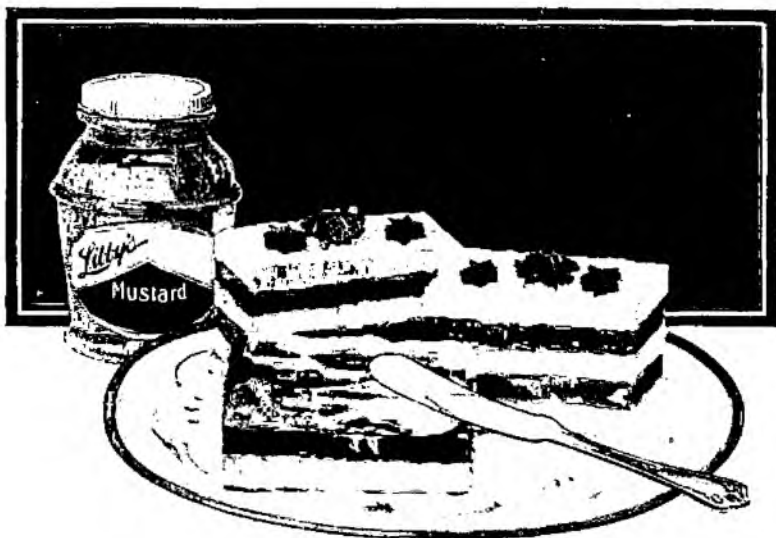
You will find the two given below most unusual and delightful.

Manhattan Canape

Stuff pickled herring with shredded cabbage mixed with Libby's Salad Dressing. Garnish with chopped pimento, and pickled cucumbers, and pour Libby's Salad Dressing over it. Serve with sandwiches made of thin slices of brown bread, spread with cottage cheese, seasoned with Libby's Salad Dressing. This dressing lends that intangible flavor that makes guests wonder just how it is attained.

Beetroot Canape

Pour Libby's piquant Salad Dressing over one small beetroot, cut in thin slices—add salt and pepper to taste. Slice a hard-boiled egg in rounds, season with the Salad Dressing; place a slice on each side of the beetroot on rounds of bread arranged on a dish; garnish with parsley. This new and delightful Salad Dressing from the Libby kitchens makes a canape worthy of the name.



“Mustard is not just mustard”

—when you serve Libby's! Not too “bitey”—yet not too mild—it adds a special savoriness you will delight in.

Serve it with hot meats—serve it with cold meats. Season your fish sauces with it. And on sandwiches—it's Libby's Mustard that *makes* the sandwich!

Sandwich Substantial

Place a slice of corned beef spread with Libby's Mustard on bread. Cover again with bread, mustard and slice of corned beef. Place third piece of bread on top, press together and cut in squares.

Cress Sandwiches

Wash and dry water-cress, chop it finely, and spread a thick layer on thin sliced, buttered bread; cover with Libby's Mustard and another piece of bread and press well together.



It's the idea behind them

—that makes every one of Libby's products so noticeably finer in flavor. The idea of preparing each food right where it is found at its finest. Peaches in Pacific Coast orchards, pineapples in Hawaii, salmon on Alaskan river banks. Every food goes into the Libby packages at the height of its perfection, and reaches you as perfect.

