



WHIPPED CREAM DRESSING

- 4 Tablespoons Sugar
- 4 Tablespoons Flour
- 2 Teaspoons Salt
- 2 Teaspoons Dry Mustard
- Dash Cayenne Pepper
- 4 Slightly Beaten Egg Yolks
- 1 ½ Cups Milk
- ½ Cup Vinegar
- 1 Tablespoon Butter
- ¾ Cup Heavy Cream

DIRECTIONS

1. Mix dry ingredients; add egg yolks and milk.
2. Stir in double boiler until thick.
3. Add vinegar and butter; mix well and cool.
4. Beat heavy cream until whipped.
5. Fold gently unto cooled mixture.