

## SALAD DRESSINGS AND SAUCES



## ANCHOVY SAUCE

1 Stick Butter, melted

1/2 Cup Olive Oil

3 to 5 Cloves Garlic, chopped

6 Anchovies, drained, mashed or chopped

Add the oil, anchovies and garlic to the butter. Simmer for 5 to 10 minutes. Serve as a dip for vegetables or sauce for pasta.

This is from Jeff Smith, The Frugal Gourmet. His show used to be on PBS.

**CREAMY ROQUEFORT DRESSING**  
**DOROTHY LEUSCH**

3/4 Cup Hellmann's Mayonnaise

1/4 Cup Crumbled Roquefort Cheese

1/2 Cup Sour Cream

1/8 Teaspoon Garlic Powder

1/8 Teaspoon White Pepper

Combine all of the ingredients and chill.

Gramie liked it simple!

**McNAMARA MUSTARD**  
**LAWRENCE McNAMARA**

1/2 Cup Dry Mustard

1/4 Cup Flour

2 Tablespoons Sugar

1/2 Teaspoon Salt

1/4 Cup Vinegar, white or cider

1/8 Cup Water

Whisk all the ingredients together. Let stand at least 1 day before serving.

Grampa Mac was Gramie's father.

**MOCK HORSERADISH SAUCE**  
**MARY ANN HOGAN**

1/3 Cup Sour Cream

1/3 Cup Mayonnaise

1 Tablespoon Scallions, chopped

1 Tablespoon Dry Mustard

Salt, to taste

Combine all ingredients and chill for at least 2 hours to set flavor.

Mary Ann serves this with a pork roast. It is very good!

**RED WINE-BLUE CHEESE DRESSING**  
**DOROTHY LEUSCH**

1/4 Cup Dry Red Wine

3 Tablespoons Red Wine Vinegar

3/4 Cup Olive Oil

1 Clove Garlic, finely chopped

1 Teaspoon Salt

1/2 Teaspoon Freshly Ground Black Pepper

1/2 Teaspoon Dried Basil

2 Ounces Blue Cheese, crumbled

Put all the ingredients, except the Blue Cheese, in a tightly covered jar. Shake to blend. Refrigerate at least an hour and no more than 4 days. Add the Blue Cheese just before serving. Serve over greens.

Gramie loved to make up these recipes.

**SAUCE VINAIGRETTE  
DOROTHY LEUSCH**

1/2 Cup White Vinegar

1 Teaspoon Salt

1/2 Cup Olive Oil

1/8 Teaspoon Freshly Ground Black Pepper

Mix the above in a bowl and add the following ingredients. All of these are fresh and should be finely chopped. If using dried herbs use 1/2 the amount shown.

1 Tablespoon Parsley

1/4 Teaspoon Chives

1/4 Teaspoon Chervil or Watercress

1/4 Teaspoon Tarragon

1 Tablespoon Onion

1/2 Teaspoon Capers

1 Tablespoon Dill Pickle

1/2 Teaspoon Pimento

1/2 Teaspoon Green Pepper

1 Hard-Boiled Egg

Chill and serve over greens.

This was one of Gramie's finest dressings.

**THANKSGIVING WHITE WINE GRAVY**  
**LUCY LEUSCH**

1 Large Onion, finely chopped

1 and 1/2 Cup Dry White Wine

1/3 Cup All-Purpose Flour

Turkey Juices From Roaster

4 Cups Turkey Giblet Stock Plus Additional for Thinning [see soup section for recipe]

Once your turkey is cooked and removed from the roaster, skim the fat from the pan juices and reserve both the pan juices and the fat, separately. Deglaze the pan with the wine over moderately high heat. [To deglaze, as the liquid cooks, stir the bottom of the pan to get up all the browned scraps from the bottom] Boil Mixture until reduced to 1/2 cup. Add 4 cups turkey stock and bring to a simmer. Pour mixture through a sieve into a sauce pan. Saute the onions in 1/4 cup of the reserved fat, in a heavy pan, until browned. Stir in flour and cook roux [combination of fat and flour] over medium low heat, whisking for 3 minutes. Bring wine mixture to a simmer. Add the hot wine mixture to the roux in a fast stream, whisking constantly. Simmer, whisking occasionally, for 10 minutes. Thin to desired consistency with the reserved pan juices. Season with salt and pepper.

A great gravy for the turkey dinner. You could also make this for a roasted chicken, cutting the recipe in half.