

Thousand Island Dressing

- 1 hard-boiled egg, chopped
- 1 cup homemade or Hellmann's mayonnaise
- ¼ cup chili sauce or ketchup
- 2 tablespoons finely chopped pimento-stuffed green olives
- 1 to 2 tablespoons finely chopped sweet pickle
- 1 tablespoon chopped onion
- 2 teaspoons finely chopped fresh parsley
- ½ to 1 teaspoon fresh lemon juice
- Salt and freshly ground pepper to taste.

Combine the egg, mayonnaise, chili sauce, olives, 1 tablespoon pickle, the onion, parsley and ½ teaspoon lemon juice in a mixing bowl and blend well. Taste and season with salt and pepper. Add more chopped pickle and lemon juice as desired.

Yield: About 1½ cups. ■