

# Thousand Island Dressing

1 hard-boiled egg, chopped  
1 cup homemade or Hellmann's mayonnaise  
 $\frac{1}{4}$  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  
 $\frac{1}{2}$  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  $\frac{1}{2}$  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  $1\frac{1}{2}$  cups. ■