

Awwwww.... Thank you sissie!

10-18-2018

Salmon Dip

2 cans (14.75 oz) salmon	1 tsp curry powder
2 pkgs (8 oz) cream cheese (room temp)	½ tsp basil
6 TBS mayo	¼ tsp pepper
2 TBS lemon juice	2 green onions, chopped
1 tsp salt	

Drain salmon, removing larger bones and skin if desired. Add remaining ingredients, mix well. Refrigerate overnight or several hours before use.

Mayo

1 egg	2 pinches sugar
½ tsp salt	2 tsp lemon juice
½ tsp mustard powder	1 TBS vinegar
1 cup oil – approx. (sunflower or other light flavored oil)	

Mix egg. Add all dry ingredients and half each of vinegar and lemon. While blending, slowly add oil. Once begins to “set” add remaining vinegar and lemon. Continue to add oil until desired consistency.

Honey Mustard Dressing

Equal parts Honey, Brown Mustard and Mayo.

Season Salt (Lawry's Knockoff)

2 TBS salt	¼ tsp onion powder
2 tsp sugar	¼ tsp garlic powder
½ tsp paprika	¼ tsp corn starch
¼ tsp turmeric	