

INGREDIENTS:

- 3 cups lettuce
- 1 large ripe tomato
- ½ cucumber
- 2-3 scallions, sliced thin
- 3-4 radishes, sliced thin
- 1-2 stalk celery, sliced thin
- 1-1.5 ounces Roquefort cheese
- Ry-Crisp crackers

INSTRUCTIONS:

1. Wash vegetables and pat dry.
2. Core tomato and cut into 8 wedges.
3. Peel cucumber and remove seeds, and slice thin.
4. Place all vegetables in a bowl.
5. Break up cheese and sprinkle over.
6. Add several generous tablespoons of Pennsylvania dressing and mix well. Serve with Ry-Crisp crackers.

Pennsylvania Dressing

- 2 hard-cooked egg yolks
- Dash tarragon vinegar
- 1 teaspoon paprika
- 1 teaspoon celery salt
- 1 heaping teaspoon powdered sugar
- 1 green pepper chopped fine
- 6 chives or green onions, chopped very fine
- 1 sprig parsley chopped very fine
- 2 hard-cooked egg whites, chopped fine
- Juice of ½ lemon
- ½ cup olive oil
- 1 cup mayonnaise

Mash egg yolks with tarragon vinegar to make a smooth paste. Add each ingredient in the order listed, mixing well before adding the next. Beat all with a whisk until blended, about 1 minute. Pour into a jar and chill at least 1 hour. Makes 1 pint.

Source: Dining by Rail