

Tartar Sauce

1 egg yolk	1 t. salt	2 T. vinegar
1 c. mazola	2 T. chopped green olives	
1 T. chopped parsley		1 T. chopped green olives
1 t. grated onion		2 T. chopped sweet pickle
2 T. chopped pimiento		

Combine egg yolk, salt and 1 T. vinegar in bowl. Beat well with rotary beater. Continue beating and add mazola, 1 T. at a time, beating thoroughly after each addition. Add remaining vinegar and beat well. Stir in remaining ingredients. Chill. Makes $1\frac{1}{2}$ cups.