

Cream Salad Dressing

2 T. butter	1 t. flour or $\frac{1}{2}$ t. cornstarch	
1 t. dry mustard	1 t. sugar	2 egg yolks
1 t. salt	$\frac{3}{4}$ cup light cream or evap. milk	
$\frac{1}{4}$ cup vinegar		

Melt butter in top of double boiler. Add mustard, salt, sugar, flour & blend well. Stir in egg yolks, add cream & blend well. Cook over boiling water until thickened, stirring constantly about 5 min. Remove from heat & slowly stir in vinegar. Cool & store. Makes 1 cup.