

Salad dressing

1 cup mayonaise (not salad dressing)

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup vinegar

Mix well and set aside few days. The longer the better as this dressing ages it gets thicker and thicker. After a few months it is even better.

This is a sweet and sour dressing and may be used on fruit salads, cabbage slaw, carrot and raisin salad or just head lettuce.

Nelson