

MIRKWOOD DESIGNS presents...

Maurice Salad

From the old J.L. Hudson Department Store in Detroit, Michigan

Dressing

- 2 teaspoons white vinegar
- 1 ½ teaspoons lemon juice (fresh if possible)
- 2 teaspoons finely minced onion
- 1 ½ teaspoons sugar
- 1 ½ teaspoons Dijon mustard
- ¼ teaspoon dry mustard
- 1 cup mayonnaise
- 2 tablespoons chopped fresh parsley
- 1 hard-boiled egg, diced
- Salt, to taste



Salad Ingredients

- ½ pound deli ham, julienned* (I prefer Kowalski Polish)
- ½ pound deli turkey breast, julienned* (not smoked)
- ½ pound deli Swiss cheese, julienned* (I prefer Jarlsberg)
- ¼ cup julienned sweet pickle
- ½ head iceberg lettuce, shredded into ¼-inch strips (use a mandoline if you have one)
- 8-12 pimento stuffed olives

** Ask the person at the deli counter to slice the ham, turkey, and cheese ¼-inch thick, then cut the slices into ¼-inch strips.*

Directions

1. Combine the first 6 dressing ingredients and stir to dissolve the sugar.
2. Add remaining dressing ingredients and mix well. (Refrigerate any leftovers.)
3. Combine the ham, turkey, cheese, and pickles in a large bowl and toss with the dressing.
4. Divide the shredded lettuce among plates, top with the ham and cheese mixture, and garnish each plate with 2 olives.

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