

ONE DAY AT A TIME  
STEAK TAR-TAR RECIPE

1 RAW EGG YOLK

1 CAN ANCHOVIES MINCED IN EGG YOLK

1 TABLESPOON WORCESTERSHIRE SAUCE

1 SPOONFUL DIJON MUSTARD

1 TABLESPOON OLIVE OIL

CHOPPED PARSLEY CHOPPED RED ONION

A TABLESPOON OF CAPERS SALT-PEPPER

TEASPOON OF COLEMANS POWDER MUSTARD

MIX VERY VERY WELL INTO A SAUCE

POUR INTO 1 LB. OF GROUND ROUND

AND MIX WELL WITH A HAND

PUT IN REFR TO GET WELL COOLED

SERVE ON LIGHT TOAST SQUARES