



The Southern Pacific Lines

Avocado Cocktail

Avocado appetizer to serve with a touch of French Dressing

1 medium-size avocado
2 Tablespoons catsup
2 Tablespoons French dressing
Juice of $\frac{1}{2}$ fresh lemon

- Cut avocado in half and gently remove the pit.
- Use a melon baller to scoop avocado from the shell.
- Heap balls loosely into cocktail glasses.
- Mix catsup, French dressing, and lemon juice thoroughly. Cover portion with one spoonful of the sauce; serve chilled. Serves 4 very small appetizers

French Dressing Recipe: (I halved the recipe)

1/2 teaspoon paprika

1/2 Tablespoon English or Dijon mustard

1/2 teaspoon salt

1 teaspoon ground white pepper

2 Tablespoons white or white Balsamic vinegar, divided

1 cup olive oil

1 Tablespoon cold water

- In mixing bowl, combine the first four ingredients.
- Moisten through with a few drops of 1 Tablespoon vinegar.
- Pour oil slowly into the spice mixture, stirring constantly.
- When mixture begins to thicken, trickle in the remaining 1 Tablespoon vinegar. Add cold water and mix thoroughly.
- Store unused portion in refrigerator.

For the Original Recipe: See *Dining by Rail*, James D. Porterfield, New York, St. Martin's Griffin, 1993, p. 267.

About the Recipe: This appetizer recipe is a real keeper. It's elegant, easy to make, and doesn't require seafood or meat. Avocados are the delicious stars of this dish.

Do You Know the story of Bisquick?

A new product, which revolutionized American eating habits originated on a Southern Pacific train connecting Portland with San Francisco. Carl Smith, an executive with one of General Mills' companies, entered his dining car late one evening in November 1930 and was astonished to find placed before him almost immediately a plate of oven-hot fresh biscuits. At that time, there were no mixes for cakes, rolls, or muffins, and breads were started from scratch. The rest of the story can be found in "*Dining by Rail*" James D. Porterfield, p. 142